

DARK CHOCOLATE CHEESECAKE

INGREDIENTS

180g Oreo cookies
90g Melted butter
250g Cream cheese
100g Greek yogurt
70g Sugar
2 Eggs
300g **DLA Covergeli Dark Chocolate**

PREPARATION

Crush the Oreo cookies or use a food processor, mix in the melted butter.

Press down the mixture firmly onto the bottom and sides of the cake pan and refrigerate

METHOD

1. In a bowl, combine softened cream cheese and sugar. Add Greek yogurt and eggs and mix well.

2. Remove the crust from the refrigerator and pour in the cheesecake batter.

3. Preheat the oven to 170°C and bake in a water bath for 40 minutes.

4. Once baked, let it cool to room temperature, and then refrigerate for at least 1 hour.

5. Using a microwave, warm up the DLA Covergeli Dark Chocolate up to 40°C and pour it over the top of the cheesecake.

6. Let the DLA Covergeli Dark Chocolate set before slicing.

FEATURED PRODUCT



Covergeli
Dark Chocolate