



PASSION FRUIT & DARK CHOCOLATE CHEESECAKE

Prep. time 25-30 minutes | Setting time 3-4 hours | 6 portions

Vegan cheesecake is always popular, so we're sure this devilish dark chocolate delight recipe will be a fan favourite. Its amazing texture and flavours make it a real treat and one you can enjoy with a little less guilt thanks to our healthier dairy free Creamy Sheese!

Ingredients

255g tub Bute Island Original Creamy Sheese
400g pack of dairy-free digestive biscuits
125g margarine
1 teaspoon vanilla extract
200g dark chocolate
250ml soya cream
The pulp and seeds of 3 passion fruit
3 heaped tablespoons castor sugar
1 heaped teaspoon agar-agar powder

Cooking Method

Line a 10"x6" rectangle tin (or round of similar size) with baking paper. Crush biscuits and mix in melted margarine and vanilla extract. Press this mix into the bottom of the tin firmly and evenly. Leave in fridge while you prepare the chocolate mix.

Put the cream, chocolate and sugar in a heavy bottomed pan over a medium heat and stir occasionally until the chocolate has melted and the sugar dissolved. Add the Sheese and agar-agar and stir continuously for 2-3 minutes. Add the passion fruit and stir.

Pour mix evenly over the biscuit base and smooth with a spoon then tap the whole dish down firmly on the kitchen side to remove any bubbles.

Return to fridge for 3-4 hours or until completely set.

Cut into desired portion size and serve with ice cream.

