

Triple Choc Cheesecake Alaska



This gorgeous cheesecake Alaska is ideal to beat the summer heat. The frozen cheesecake layers are made with deliciously creamy cream cheese and velvety smooth baking chocolate. It's less messy than a traditional Alaska, but just as delicious!

Recipe supplied by Cadbury.

Ingredients

2 x 250 g PHILADELPHIA Original Cream Cheese Block softened

1 tsp vanilla extract

3 cups caster sugar, divided

2 cups thickened cream, whipped

2 1/2 tsp gelatine powder dissolved in 2 tbsp water

100 g CADBURY Baking Dark Chocolate block melted

180 g CADBURY CARAMILK block, melted

180 g CADBURY Baking White Chocolate block, melted

500 g frozen raspberries

135 g OREO Chocolate cookies

1/3 cup butter, melted

4 egg whites

Method:

1. Line a 5 cup capacity pudding basin with plastic wrap and set aside.
2. Beat PHILADELPHIA cream cheese, vanilla and 1 ½ cups sugar until light and fluffy. Fold in whipped cream and gelatine.
3. Take 1 cup of cream cheese mixture and fold through melted CADBURY Baking Dark Chocolate. Pour into pudding basin and place in freezer to cool.
4. Take 2 cups of cream cheese mixture and fold through melted CADBURY CARAMILK block. Carefully pour over dark chocolate layer and return to freezer.
5. To make raspberry coulis, place ½ cup of sugar and ¼ cup water in a small pot and heat until sugar has dissolved. Add raspberries, remove from heat and blend until smooth. Pass through a sieve to remove seeds
6. Take remaining cream cheese mixture, add melted CADBURY Baking White Chocolate and ¼ cup raspberry coulis. Pour into pudding basin and return to freezer. Reserve remaining coulis for serving.
7. Place OREO cookies in a food processor and blitz to form crumbs. Add melted butter and blitz to combine. Press into the top of the pudding basin and return to freezer to set overnight.
8. The next day, make the Swiss meringue. Place a medium saucepan of water over gentle heat and bring to a simmer. Place egg whites and caster sugar in a heatproof bowl over the saucepan, ensuring that the bowl doesn't come in contact with the water. Stir to break up the egg whites and mix in the sugar. Heat for approx 5 mins or until a digital thermometer reaches 40°C. Remove from heat, place in a bowl of a freestanding electric mixer and whisk on high speed for around 8 mins, until the mixture has cooled.
9. Remove the cheesecake from the freezer and unmould.
10. Place cheesecake dome on a serving platter and decorate with the Swiss meringue. Serve immediately
11. To decorate; dust the meringue peaks with edible gold glitter spray or powder