

Chocolate Ricotta Cake

¾ cup cream

250g chocolate cookies

425g ricotta cheese

400g dark chocolate

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & add half the cookies with 30g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 20 minutes

Melt 350g chocolate in a bowl over simmering water, stirring occasionally.

In a processor blend ricotta cheese till smooth, adding the warm chocolate.

Whisk cream till soft peak, and fold in the ricotta cheese mixture.

Pour half the mixture over biscuit base then add the other half of the biscuits & another layer of ricotta mixture. Put lid on and refrigerate till set.

Remove the lid and grate the chocolate on top.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.