

BLACK FOREST CHEESECAKE



FOOD SERVICE



This combines the traditional chocolate and tart cherry flavours of Black Forest cakes with a smooth, rich cheesecake to give a decadent and indulgent dessert which is ideal for chilled cabinets, casual dining dessert menus or catering events.

BLACK FOREST CHEESECAKE

SERVES 9



INGREDIENTS

	Approx Unit Price	Approx Ingredient Cost
200g malt biscuits	0.00716	\$1.43
125g butter, melted	0.00718	\$0.90
200g good quality chocolate, chopped	0.01896	\$3.79
3g powdered gelatine (1 tsp)	0.00417	\$0.01
1kg cream cheese, softened	0.01039	\$0.01
80g Chelsea Soft Brown Sugar	0.00280	\$0.22
700g pitted morello cherries	5.30000	\$5.30
20g cornflour (1 Tbsp)	0.00243	\$0.05
25g Chelsea Caster Sugar (2 Tbsp)	0.00233	\$0.06

METHOD

Use 9 x 75mm diameter round moulds (or line a 34cm x 10cm springform cake tin to make a single cheesecake.)

Process biscuits in a food processor then pour in the melted butter. Pulse-chop to combine.

Divide biscuit mixture between the moulds, press in well and chill to set.

Melt chocolate in stainless or glass bowl set over pan of barely-simmering water (ensure base of bowl does not touch the surface of the water). Stir till melted.

Put gelatine in a small bowl and pour over 1 Tbsp of boiling water. Stir to dissolve.

Put cream cheese and brown sugar into the bowl of food mixer fitted with beater attachment and beat until smooth.

Add melted chocolate and dissolved gelatine to the cream cheese mixture and beat again until combined. For a marbled effect leave some of the cream cheese mix not fully blended.

Divide mixture between moulds and smooth with a palette knife.

Chill for at least 1 hour to set.

Meanwhile, drain cherries reserving the syrup. Mix the cornflour with 1 tsp of the syrup.

Put the remaining syrup and the caster sugar into a small saucepan and bring to the boil.

Add the cornflour mixture and simmer for a few minutes until the sauce thickens.

Add the cherries and set aside to cool.

Serve the cheesecake with the cherries and dark chocolate curls.

TOTAL COST	\$11.78
COST PER PORTION	\$1.31
GROSS PROFIT %	70%
SALES TAX	15%

SELLING PRICE PER PORTION **\$5.02**
(at 12 portions per cake)

Costs based on average wholesale prices at Feb 2014

VARIATIONS

- Make into one large cheesecake.
- Replace cherry topping with a similar topping made with tinned blackberries, blueberries or strawberries.
- Use fresh berries in season, simply dusted with Chelsea Icing Sugar.

PROFIT

- Each individual Black Forest Cheesecake costs around \$1.31 exc. GST. A selling price of \$5.00 inc. GST will return a 70% gross profit

NUTRITION

- Contains wheat and dairy products.

SERVICE

- Mark portions before displaying as a whole cake and cut slices to order, or pre-cut and display ready to serve or serve as individual cakes.
- Serve with thick yoghurt to cut through richness or with a fresh berry coulis.
- Keep portion sizes small as this is a rich and dense cheesecake.