



Chocolate Burnt Cheesecake

CHOCOLATE BURNT CHEESECAKE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream Cheese	160g	\$6.40	73.2%
Sugar	42.5g	\$0.18	2%
Eggs	55g	\$0.25	2.8%
Cream	160g	\$0.80	9.1%
Corn Flour	2.5g		0.1%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	2.5g	\$0.04	0.4%
Pâtissier Chocolate Artisan Dark 70% Chocolate	120g	\$1.08	12.3%
	Total Cost	\$1.46	Whole Recipe \$8.74

Nutritional Facts			
Serving Size			90.4g
Servings per Container	6		
Amount per serving			
Calories	350	from Fat	250
% Daily Values*			
Total Fat 28g			43%
Saturated Fat 17g			85%
Trans Fat 0g			
Polyunsaturated Fat 1g			
Monounsaturated Fat 7g			
Cholesterol 105mg			35%
Sodium 100mg			4%
Total Carbohydrate 18g			6%
Dietary Fiber 1g			4%
Protein 6g			
Vitamin A 15%		Vitamin C 2%	
Calcium 6%		Iron 8%	

1. Preheat the deck oven at 240°C upper heat and 180°C lower heat.
3. Beat the Cream Cheese and Sugar in the mixer until smooth.
4. Add Eggs one at a time and continue with Cream.
5. Turn off the mixer and sift in dry ingredients; Corn Flour and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
6. Lastly, melt Pâtissier Chocolate Artisan Dark 70% Chocolate and add into the batter.
7. Blend the mixture until smooth using hand blender.
8. Pour the batter into cake pan and bake for 30-35 minutes.
9. Let it cool completely at room temperature for around 2-3 hours.
10. Chill overnight in the fridge.

DECORATIONS

1. Decorate with Pâtissier Chocolate Artisan Leaf Assortment as desired.



All stated prices are indicative.