

Chocolate & Lime Cheese Cake.



*You can adapt this recipe
any way you like.*



Ingredients

125g Sugar
2 Limes
350g Full Fat Cream
Cheese.
150g Double Cream
150g Ginger nut biscuits
75g Butter
100g Dark Chocolate

Method

Place biscuits into a bag and with a rolling pin or something heavy, crush them until they are crumbed.

In a pan melt the butter, add ginger nuts and mix together until all the crumbs are coated.

Place into a round cake tin or something similar around 23cm.

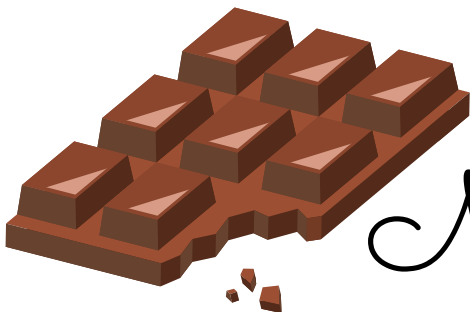
Place tin into the fridge for 15 minutes.

In a large bowl whisk the cream until thick, mix in the cream cheese, sugar the juice and zest of two limes until smooth.

Carefully place tablespoons of the mixture over the base and using a knife or the back of a spoon, evenly spread the mixture.

Finish with grated chocolate.

Chill in the fridge for 1 hour.



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