

NUTRITION: Lazza's Kitchen Adventure

Nutty Chocolate Cheesecake

**A Brand NEW Recipe from Lazza's Kitchen.
Lazza made his first ever Nutty Chocolate Cheesecake from scratch**

Modern commercial "cream cheese" was developed in 1872, when William Lawrence, from New York, while looking for a way to recreate the soft French cheese Neufchatel, accidentally came up with a way of making an "unripened cheese" that is heavier and creamier; other dairymen came up with similar creations independently. The English name "cheesecake" has been used only since the 15th century, and the cheesecake did not evolve into its modern form until somewhere around the 18th century.

Ingredients

BASE: Pack of Digestives
Pack of Crushed Assorted Nuts
Pack of Walnuts
150g Unsalted Butter: 100g Brown Sugar

TOP: Jar of Nutella
600g of Mascarpone
150g of Caster Sugar
Vanilla Essence

I like to have a nutty base. It does mean it does not hold together as tightly. If you want a really solid base do not add the nuts.

Crush the biscuits so they are crumbly. Also, crush the walnuts.

In a pan, melt the butter and brown sugar, then add the nuts and stir.

Take off the heat and add the biscuit crumbs.

Give a long stir to ensure all the crumb mix is covered, and then put into your prepared tin/tins.

Allow to cool on the side before putting in the fridge for at least three hours.

For the topping, put all the ingredients into a bowl together. Then, I used a blender, mix them all together to create a very delicious mix. I also added some crushed assorted nuts into this mixture too. You cannot have too many nuts!!!



Onto the cooled base pour the mixture and flatten down the top.

Put back into the fridge, preferably overnight, and enjoy.

It was mega delicious - but very rich. You could only have small portions!!!



**During the pandemic and lockdowns, Lazza decided to try a new hobby - cooking.
Why not try out some new recipes and foods yourself?
More on HMHB recipe pages: www.hmhb2016.org.uk
This was a great and very tasty dessert to prepare.**