

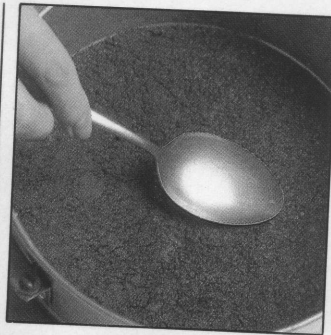
# SICILIAN CHEESECAKE

## YOU WILL NEED:

185g (6oz) plain chocolate biscuits  
90g (3oz) butter

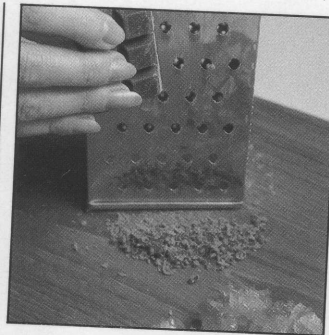
## FILLING

625g (1¼ lbs) ricotta cheese  
1 cup icing sugar  
1 teaspoon vanilla  
2 tablespoons Creme de Cacao  
60g (2oz) dark chocolate  
2 tablespoons chopped glace fruit  
60g (2oz) dark chocolate, extra  
½ cup cream



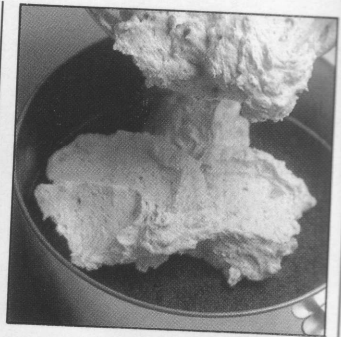
1. Crush biscuits finely, add melted butter. Press evenly over base of 20cm (8in) springform pan. Refrigerate while preparing filling.

2. In a basin, combine cheese, sugar, vanilla and Creme de Cacao. Beat until smooth and fluffy.



3. Grate chocolate finely. Add glace fruit and chocolate to cheese mixture; mix them thoroughly.

## *Cassata Siciliana*



4. Spoon filling over crumb crust. Refrigerate overnight or at least 6 hours. Before serving, whip cream until soft peaks form and spread evenly over top of cake. Grate extra chocolate and sprinkle around edge.

hours. Serve warm with the extra whipped cream and cinnamon or allow to become cold, spread top evenly with the extra whipped cream, sprinkle with the cinnamon.