

# Rocky Road cheesecake

## Cheesecake base

100 g malt biscuit crumbs  
50 g melted butter  
1 tablespoon cocoa powder  
30 g crushed peanuts

In a bowl, mix together the malt biscuit crumbs, melted butter, cocoa powder and crushed peanuts until fully combined to form a base.

Press the cheesecake base into a lightly greased 20 cm cake tin (or 4 brulee ramekins) and leave in the refrigerator to set.

## Cheesecake filling

250 g cream cheese  
200 g condensed sweetened milk  
2 teaspoons lemon juice  
1 teaspoon vanilla paste

Combine the cheesecake filling ingredients in a food processor and blend until smooth. Set aside at room temperature.

Break 50 g of dark chocolate into a glass bowl. In a saucepan, bring 50 ml of cream to the boil, remove and pour over the dark chocolate. Stir to form a smooth glossy sauce.

## Rocky road

50 g dark chocolate  
50 ml cream  
30 g mini marshmallow  
30 g jelly snakes/jet planes  
raspberry gelato (store bought)

Chop the marshmallows/jelly snakes/jet planes (or similar sweets) into small 1 cm pieces.

Add all the chopped lollies and the chocolate sauce to the cheesecake filling. Stir gently to create a chocolate ripple effect.

Pour the filling into the chilled cheesecake base and leave in the refrigerator to set for a minimum of 3 hours.

Remove and cut cheesecake into wedges or tap the base of the ramekin to gently remove.

Serve with a spoonful of frozen raspberry gelato.

