MULLED WINE CHEESECAKE

READY IN: **50 MINUTES**
DIFFICULTY: **MEDIUM**

Ingredients:

- **350g** dark chocolate digestives
- **75g** unsalted butter, melted
- **2 tbsp** cocoa powder
- **6½** sheets leaf gelatine
- **350g** mascarpone
- **250g** sour cream
- **½tsp** cinnamon
- 2 medium eggs
- **115g** caster sugar
- **3 bottles** Harvest Fruits mulled wine **175ml** for baking, **50ml** for drinking
- **100g** smooth dark chocolate, melted

Method:

1. Line the base of your cake tin. Crush the biscuits until they are a fine crumb. Mix the biscuit crumbs with the melted butter and cocoa powder until combined and then press into the base and evenly up the sides of the tin. Leave to chill for **30 minutes**.

2. Soak five of the gelatine leaves in a small bowl of cold water and leave for **5 minutes** until softened. While that soaks, combine the mascarpone and sour cream until smooth. Drain the water and squeeze the excess water from the gelatine. Transfer the gelatine to a small saucepan and heat over a low flame, stirring, for **2 minutes** until melted. Remove from the heat and add the cheese and cream mixture along with the cinnamon. Beat until smooth and combined.

3. Using a whisk, beat the eggs and 100g of the sugar in a medium bowl until pale and thick enough to leave ribbons on the surface. Fold into the cheese and cream mixture. Pour into the biscuit crust. Chill for 3-4 hours or until set.

4. Soak the remaining gelatine in cold water for **5 minutes**. While the gelatine soaks, gently heat the mulled wine in a small saucepan over a low flame. Remove from the heat. Drain the water from the gelatine and squeeze out the excess water. Add to the warm wine along with the remaining sugar and stir until dissolved. Allow the mixture to cool. Once cold, carefully spoon over the cheesecake. Transfer to the fridge and chill for another **2-3 hours** until completely set.