

Chocolate cheesecake (4 portions; 1hr)

With a good proportion of biscuit base.

For the pots and pans

4 rammekins
1 small saucepan
1 microwaveable jug (glass/pyrex is best)
numerous teaspoons

For the base

14-16 plain digestive biscuits
3 tbsp butter

Put the biscuits into a strong food bag and bash the with a rolling pin until it is crumbs. Some rolling of the edges is also helpful. Make sure not to tear or break holes in the bag.

Heat the butter on low heat until melted. Pour in the biscuit crumbs and mix well.

Tip the mixture into the rammekins. Press down with a pusher until compact and flat on the top.

For the topping

½ tub/125g mascarpone
100g dark chocolate (cheap chocolate works fine)
Optional: ½ tsp instant espresso powder

Break the chocolate into pieces into the jug. Microwave for 30 seconds, check that nothing untoward has occurred, and repeat until the chocolate is getting quite melty (it's ok for there still to be some lumps). It may need a bit of a stir from time to time.
Stop if it's starting to dry out or burn.

Add a couple of teaspoons of mascarpone and microwave for about 10 seconds. Stir gently into the chocolate as much as possible, don't let too many lumps accumulate.
Repeat until all the mascarpone has been added. If using the espresso powder, add once about half the mascarpone has been added to make sure it is mixed through well.

Pour the mixture on top of the biscuit bases. Leave to stand for about 30min, then cover with cling film and refrigerate.

For the finishing

Refrigerate for at least 2 hours, can be kept in the fridge for a couple of days. If it's been in a while, take them out from the fridge about 15min before eating so the top isn't too hard.

Before serving, top with a bit of cocoa powder.