

HALLOWEEN ORANGE CHOCOLATE

cheesecake recipe

Ingredients for chocolate glaze:

- 1 ½ ounces semi sweet chocolate
- ¼ cup of water
- 3 Tablespoons of unsalted butter
- 1 Tablespoon plus 1 ½ teaspoons vegetable oil
- 1/3 cup of good quality cocoa powder- sifted
- ¼ cup plus 1 Tablespoon sugar

To make the chocolate glaze :

In a small saucepan heat the water, butter, oil until simmering. Add the chocolate and whisk until melted. Whisk in the cocoa powder and sugar. Cook on medium for a few min until the sugar dissolves. Cool until thickened and able to pour over finished cheesecake.

Pour the thickened glaze over the cheesecake and refrigerate until slightly set. To make the web simply microwave store bought frosting for few seconds until slightly melted. Using a piping bag and small round tip, start in the center of cake and pipe a consistent spiral to the edge of the cake. With a toothpick start from the center and pull through the spiral to the end. Garish with plastic spiders. Refrigerate until set. Serve with Grand Mariner Crème Anglaise

Ingredients for Grand Mariner Crème Anglaise (makes 1 1/2 cups):

- 1 cup heavy cream
- 1/3 cup granulated sugar
- 4 large egg yolks
- 2 Tablespoons Grand Mariner

To make the Grand Mariner Crème Anglaise:

In a medium bowl whisk together the egg yolks and sugar. In a heavy saucepan heat the heavy cream until hot and beginning to boil. While whisking constantly add half of the heavy cream to the egg in a slow steady stream. Once the eggs have been tempered, whisk them into the remaining heavy cream. Cook on medium heat until thickened. Strain the sauce through a fine mesh strainer. Whisk in the Grand Mariner and place plastic wrap directly on sauce. Refrigerate until cold. Whisk the sauce before serving. If it is a little too thick, add a bit of cold water and whisk until incorporated.

