



The Alexandrina Team offer their Favourite Spring Recipes for the month of October.

Happy cooking using the best Alexandrina cheese & luxury dairy products available.

Amy's Cheesecake Brownie Recipe

Preparation Time:
20 minutes

Cooking Time:
35 minutes

Makes 16

Ingredients

- Melted butter, to grease
- 150g butter, chopped
- 300g good-quality dark cooking chocolate, chopped
- 3 eggs
- 215g (1 cup) caster sugar
- 225g (1 1/2 cups) plain flour
- 65g (1/4 cup) **Alexandrina Creme Fraiche**
- 250g **Alexandrina Ricotta**



Method

1. Preheat oven to 180°C. Brush a square 20cm cake pan with melted butter to lightly grease. Line the base and 2 opposite sides with non-stick baking paper, allowing it to overhang.
2. Combine the butter and chocolate in a saucepan over low heat. Cook, stirring, for 5 minutes or until chocolate melts and mixture is smooth. Remove from heat. Set aside for 5 minutes to cool. Cook, stirring, for 5 minutes or until chocolate melts and mixture is smooth. Remove from heat. Set aside for 5 minutes to cool.
3. Whisk 2 of the eggs in a small bowl. Add whisked eggs and 140g (2/3 cup) of the sugar to the chocolate mixture, and stir to combine. Add the flour and **creme fraiche** and stir until well combined.
4. Use an electric beater to beat the **ricotta** and remaining sugar in a bowl until smooth. Add the remaining egg and beat until just combined.
5. Spoon chocolate and ricotta mixtures, alternately, over base of pan. Use a skewer to swirl to create a marble effect. Bake in oven for 30 minutes or until a skewer inserted into the centre comes out clean. Set aside in the pan for 1 hour to cool. Cut into squares and serve with **Alexandrina Pure Jersey Cream**. **Thanks Amy!**

Where to Find Our Products ...

Open Weekdays 12-5pm, Weekends 10-4.30pm © 2007 Alexandrina Cheese Co Sneyd Road, Mt Jagged SA Phone (08) 8554 9666

