

# Add dark chocolate cheesecake to your menu

HOLIDAY HOSTING FROM PAGE 15C



## Dark Chocolate and Cherry Cheesecake

Prep time: 20 minutes  
Cook time: 1 hour, 40 minutes  
Servings: 12

**Crust:**  
1 1/2 cups graham cracker crumbs  
1/3 cup Filippo Berio Extra Light Olive Oil  
1/4 cup packed brown sugar

**Filling:**  
3/4 cup chopped bittersweet chocolate  
1 tablespoon Filippo Berio Classic Balsamic Glaze  
3 packages (8 ounces each) brick-style cream cheese, room temperature  
1 cup granulated sugar  
3 eggs  
1 cup sour cream  
1 teaspoon vanilla

**Cherry Topping:**  
3 cups frozen cherries  
3/4 cup packed brown sugar

1 tablespoon Filippo Berio Olive Oil  
1/2 cup water, plus 2 tablespoons, divided  
2 tablespoons cornstarch  
2 tablespoons Filippo Berio Classic Balsamic Glaze

To make Crust: Heat oven to 350 F.

Mix graham wafer crumbs, oil and sugar; press into bottom of 9-inch springform pan. Bake 8 minutes; let cool. Reduce oven temperature to 325 F.

To make Filling: In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate, stirring until smooth. Remove from heat and stir in balsamic glaze. Let cool slightly.

Using electric mixer, beat together cream cheese, sugar and melted chocolate mixture until light and fluffy. Beat in eggs, one at a time. Beat

in sour cream and vanilla; pour over crust.

Wrap outside of springform pan in heavy-duty foil. Set inside roasting pan and pour in boiling water until halfway up sides of springform pan. Bake 90-100 minutes, or until sides are set and center is still slightly jiggly; cool 5 minutes. Run knife between cheesecake and pan; cool completely. Refrigerate 24 hours.

To make Cherry Topping: In small saucepan over medium heat, bring cherries, sugar, olive oil and 1/2 cup water to boil. Reduce heat and simmer 5-6 minutes, or until sugar dissolves.

Whisk cornstarch with remaining water; whisk into mixture. Cook about 3 minutes, or until thickened.

Transfer to bowl; cover and refrigerate at least 2 hours or up to one day. Spoon over cheesecake; drizzle with balsamic glaze.

## Beet Carpaccio Salad with Toasted Hazelnuts

Prep time: 10 min  
Servings: 4

1 1/2 pounds roasted beets  
2 cups microgreens  
4 ounces goat cheese, crumbled  
1/4 cup chopped toasted hazelnuts  
2 tablespoons Filippo Berio Classic Balsamic Glaze  
1/4 teaspoon flaked sea salt  
1/4 teaspoon cracked pepper

Heat oven to 400 F.

Using chef's knife or mandoline, thinly slice beets; arrange on platter.

Arrange microgreens over beets; scatter with goat cheese. Sprinkle hazelnuts over top and drizzle with balsamic glaze. Sprinkle with salt and pepper.



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