

Chocolate Chevre Cheesecake with Dark Chocolate Ganache and Orange Whipped Cream

For Crust

2 cups crushed butter cookies (like Lorna Doone)
4 tablespoons melted butter

Preheat oven to 375 degrees F. Melt the butter for the crust in a saucepan and blend cookies. Press mixture into the bottom of the Springform pan (and up the sides about an inch, if you can) and bake for 10 minutes, cool. refrigerate.

For Filling (all at room temperature)

24 oz Chocolate Chevre
4 eggs
1 cup sugar
1 teaspoon vanilla bean paste
1 -2 tablespoons Cointreau

For Ganache

12 ounces of dark chocolate chopped
2 tablespoons of whipping cream
Pour the chocolate and whipping cream in a glass bowl. Heat in the microwave gently stirring often. Mix until smooth. Spread over cooled cheesecake.

For Whipped Cream

2 cups whipping Cream
¼ cup confectionary sugar
1 teaspoon vanilla bean paste
1 teaspoon orange extract

While the crust is cooling, blend the ingredients for the filling. Using a stand or hand mixer, mix chevre adding the sugar a bit at a time. Scrap down bowl. Add the vanilla. Beat eggs in one at a time, scraping down bowl after each addition. Add cointreau. Pour the mixture into the Springform pan and bake in the oven for about 1 hour. When done, take out and cool. While it is cooling, mix the ganache together. Spread over the cheesecake and refrigerate.

Before serving mix together the whipped cream. Top each piece with a bit of whipped topping.