



VOLO Mexicali Chocolate Cheesecake

Our Wine, Cheese & Chocolate virtual tasting event is a big hit. The perfect union of chocolate, cheese, and wine makes for a divine sensory-taste experience! To further enhance this perfect union, we sent Chef Jim May to the kitchen and he combined Laura Chenel goat cheese and VOLO chocolate into a deliciously decadent dessert. Pair a slice or two with a glass of our 2019 Pommard Clones Pinot Noir, and ooh là là!

CRUST

1 9-oz. package Nabisco Famous Chocolate Wafers (or chocolate graham crackers)
2 t. finely ground black pepper
1 stick unsalted butter, melted
pinch of salt

Pulse wafers and black pepper in a food processor until fine. Add butter and salt, process until mixed. Spray a 9-inch springform pan with cooking spray. Wrap bottom of pan with foil to prevent any water leaking in. If you don't have a springform pan, you can line a traditional cake pan with parchment paper or aluminum foil. Press crust mixture on bottom of pan and along sides.

FILLING

1 lb. Laura Chenel Fresh Goat Cheese, room temperature
8 oz. cream cheese, room temperature
ó c. sugar
2 regular bars (5 oz. total) VOLO MexiCali Chocolate*, melted, slightly cooled
4 eggs, room temperature
1 t. vanilla
pinch of salt

Cream the two cheeses together until smooth. Mix in sugar, chocolate and vanilla. Add eggs one at a time until blended. Pour into prepared crust mixture and bake in bain-marie (hot water bath**) in a 325° oven for 1 to 1. hours or until just set. Remove from heat and place on a rack to cool. Keep refrigerated. When ready, remove from pan, top with chocolate shavings and serve with the 2019 Papapietro Perry Pommard Clones Pinot Noir.

*VOLO Chocolate is a specialty chocolate that we feature in our Virtual Wine, Cheese & Chocolate tastings – another chocolate can be used that has a minimum of 70% cacao. You can order VOLO Chocolate online at www.volochocolate.com.

**A roasting pan filled with hot water halfway up the sides of springform pan.