





**6 For the Chocolate Sauce:**

The chocolate sauce can be made ahead of serving and kept in the fridge for up to a week, if it becomes too thick in the fridge place in the microwave to soften for 30 seconds. To make the chocolate sauce, heat the coconut cream in a pan over a low heat until just boiling. Remove from the heat and stir in the chocolate until it has melted.

- 7** Add the icing sugar, Cocoa Powder and Vanilla Paste and stir through the mixture until dissolved – place the pan back on a low heat if the sauce is not fully melted and stir over the heat until smooth. Leave the sauce to cool and place in the fridge until required.

**8 To Serve:**

Remove the cheesecake from the freezer about 30 minutes before serving. Drizzle the chocolate sauce over the top of the cheesecake and finish with a raspberry!

