

Chocolate Marble Disc Cheesecake Topper

Recipe By *Esther Ottensoser*

family table

Mishpacha



Cooking and Prep:  40
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Family Table by

Mishpacha Magazine

Ingredients (3)

Main ingredients

- 6 ounces (170 grams) **Elite White Chocolate**
- 6 ounces (170 grams) **Elite Milk Chocolate** or other brown chocolate
- 1–2 bags oval-shaped Kliks

Start Cooking

Topper

1. Place one colored chocolate in the microwave for 30 seconds. As soon as the chocolate is mostly melted, remove from the microwave and mix well until it is completely melted.
(Important: Do not microwave for more than 30 seconds at a time. Putting milk chocolate in the microwave for too long will cause it to harden instead of melt)
2. Quickly repeat with the second color chocolate.
3. Drop spoonfuls of chocolate into a 9-inch (23-cm) round foil pan, alternating the colors. Gently tap the pan against your work surface to settle and distribute the chocolate evenly. To create the marble effect, swirl through the chocolate with a knife edge.
4. Refrigerate the pan to set and harden the chocolate.
5. Using sharp scissors, cut down the sides of the pan to remove the chocolate disc.
6. Using your Kliks, create a ring on the cheesecake and place the disc on top.