Triple Chocolate Baked Cheesecake

250g plain chocolate biscuits
75g icing sugar
120g unsalted butter, melted
350g dark chocolate
750g cream cheese, softened
100g sour cream
1 tsp vanilla extract
220g caster sugar
3 eggs, lightly whisked
30g plain flour
150ml thickened cream

1. Line a 22cm springform cake tin with baking paper
2. Place biscuits and icing sugar into a food processor and pulse until a fine crumb forms
3. Add the melted butter and continue to pulse until mixture resembles wet sand
4. Press biscuit mixture into the base and sides of the cake tin and refrigerate while making the cheesecake mixture
5. Melt 200g of the chocolate in a small heatproof bowl, over a pan of barely simmering water, then set aside
6. Place cream cheese, vanilla, sour cream and caster sugar in a large mixing bowl and beat until smooth on a MED speed
7. Fold in eggs, flour and melted chocolate until thoroughly combined, then pour into biscuit base
8. Bake for 1 hour in a slow oven (150 degrees Celsius) or until firm to the touch. Cool completely on a wire rack
9. Meanwhile, make the chocolate ganache for the top layer – heat cream in a small saucepan until it is almost boiling. Remove from heat and add broken pieces of remaining 150g dark chocolate. Let stand for 2 minutes, then stir the chocolate and cream until they come together as a smooth and glossy ganache. Pour over the top of the cheesecake and keep cake refrigerated until ready to serve