



# Mango cheesecake

PREP: 10 min COOK: 60 min SERVES: 12 FAT P/SERVE: 38g ENERGY P/SERVE: 2217kJ

## EQUIPMENT LIST:

- Cheesecake tin
- Rotary mixer
- Food processor

## TIPS:

- ✓ You can make this cheesecake with pastry also
- ✓ Use fruit in season or to your preference
- ✓ Leave the cream cheese out of the fridge to make it easier to mix to a smooth texture

## INGREDIENTS:

- 250 gm digestive biscuits (1 packet)
- 1 tsp ground ginger
- 125 gm butter, melted
- 250 gm mascarpone cheese
- 500 gm cream cheese, softened
- 1 cup caster sugar
- 2 mangoes
- 1 mango flesh is used for filling, coarsely chopped
- 1 mango cheeks for decoration
- 3 eggs
- 2 limes, juice only
- To serve: Use any fresh fruit that is in season and colourful

## METHOD:

1. Preheat oven to 150C.
2. Process biscuits and ground ginger in a food processor until smooth
3. Add the butter and continue mixing to combine.
4. Press biscuit mixture into the base of spring form cheesecake tin. Then refrigerate until required.
5. Combine the filling mascarpone cheese, cream cheese, sugar, the flesh of one mango, eggs and lime juice in a rotary mixer until smooth, then spoon mixture into the biscuit base and smooth top.
6. Bake for 40 minutes or until just set. Cool to room temperature, then refrigerate until completely cold.
7. To serve, remove cheesecake from mould. Thinly slice mango and layer in overlapping slices over top of cheesecake.
8. Serve with fresh fruit or ice cream.

## NOTES:

You can use a bowl and whisk to mix but it is easier with a rotary mixer.

You can use canned mango if fresh mangoes are not in season.

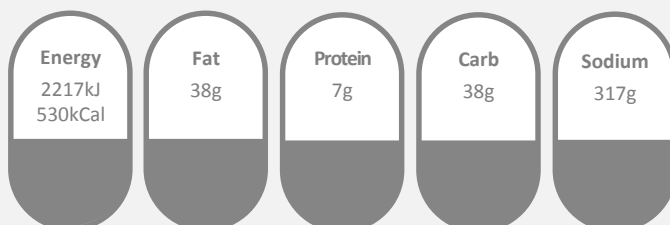
This cheesecake is best made the day before you want to eat it, to allow it to set.

Use the best mango cheeks for the decoration and the other for the mixture that is cooked

You can freeze the biscuit mixture if you want to chill it in less time.

CHEESECAKE IS SAID TO BE THE  
WORLD'S FAVOURITE DESSERT.

Per serving



Estimated Nutrient analysis sourced from:  
CalorieKing Wellness Solutions 2015. CalorieKing Australia Food Search  
Available from: <https://itunes.apple.com/au/app/calorieking-australia-food/id460918620?mt=8>

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