

## Mango Cheesecake

Συντάχθηκε απο τον/την  
Πέμπτη, 01 Νοέμβριος 2012 13:02 -

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## Mango Cheesecake with Passionfruit Sauce

### Ingredients:

- 2 x 250g pkt Nice biscuits
- 100g butter, melted and cooled
- 2 x 500g cream cheese, softened
- 1 cup caster sugar
- 1 cup thickened cream
- 800g tinned mango, drained
- 2 sachets gelatine
- ½ cup hot water

Passionfruit sauce:

- 1 tin (340g) passionfruit pulp
- 1 cup caster sugar

### Method:

Line a 20cm springform tin with baking paper and set aside.

In a food processor, process the biscuits and butter together until they are fine crumbs.

Press the mixture into the base; press down firmly with flat base of a glass. Refrigerate while

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making the topping.

In a food processor, process the cream cheese, sugar, thickened cream and mango until smooth.

Dissolve the gelatine in the hot water and add to the mixture, processing further to combine.

Pour the mixture over the top of the biscuit crumb base and smooth the top flat. Refrigerate for 3-4 hours to set.

Passionfruit sauce: Place the passionfruit and sugar in a small saucepan and heat gently until the sugar dissolves. Let cool and pour over top of cake once it has set.

### Notes:

- If you want to make the passionfruit sauce into a passion fruit topping on the cake, you can add 2 tbsp of cornflour to  $\frac{1}{2}$  cup of cold water and mix this into the saucepan after the sugar has melted. Bring it to the boil and cool. Pour over the top of the set cheesecake and refrigerate until the topping has set.
- The same way that you make this a mango cheesecake, you can change this into a raspberry cheesecake or blueberry cheesecake by adding 500g of fruit.