



WHITE CHOCOLATE & MANGO CHEESECAKE

INGREDIENTS

BASE

- 200g Gingernut Biscuits
- 100g Unsalted Butter (melted)
- 50g Crystallized Ginger (optional)

FILLING

- 250g Cream Cheese (room temperature)
- 200ml Condensed Milk
- 150g White Chocolate (melted)
- 150ml Cream
- 3 1/2 tsp Gelatine Powder
- 125ml Boiling Water

TOPPING

- 2 Mangoes (Medium)
- 4 tbsp Caster Sugar
- 2 tsp Gelatine Powder
- 100ml Boiling Water

PREP TIME: 30MINS
8 SERVINGS

DIRECTIONS

- 1. Base: Blitz the biscuits in a food processor until they've been reduced to crumbs.*
- 2. Add the ginger, if using, and blitz to incorporate into the crumbs. Pour the melted butter into the crumbs, and mix until it all has combined.*
- 3. Press the crumbs into the base of a lined 24cm tin (springform) and refrigerate.*
- 4. Filling: Add the gelatine to the water and stir until dissolved. Put aside to cool.*
- 5. Combine the cream cheese and condensed milk, and beat until smooth and creamy. Stir in the melted chocolate and cream.*
- 6. Pour in the cooled water and gelatine and stir until combined.*
- 7. Pour into the tin and put it into the fridge for at least an hour and a half to firm.*
- 8. Topping: Puree the mango flesh and add the sugar. There should be approximately 350ml of puree.*
- 9. Combine the water and gelatine.*
- 10. Combine with mango puree and pour carefully over top of cheesecake.*
- 11. Refrigerate for 3 hours.*
- 12. Serve with some fresh mango, lychees and passionfruit, if desired.*

