



Mango & Passionfruit Cheesecake

Ingredients

250g	Digestive biscuits
100g	Demerara sugar
125g	Butter, melted
2	Mangoes
200g	Caster sugar
200ml	Water
12	Passion fruit, scooped out
4 Leaves	Gelatine, soaked
500ml	Double cream, whipped
500g	Cream cheese

Method

Combine the biscuits, butter & sugar & beat slowly until at the required texture to line the base of the mousse rings.

Chill.

Cook the mangoes with the sugar & water until soft, then purée.

Add the flesh of the scooped out passion fruit, whisk together & pass.

Dissolve the pre-soaked gelatine in the warm mango/passion fruit liquid.

Fold into the cream cheese then fold in the whipped cream.

Transfer to the prepared mousse rings.
Chill for a min of 2 hours.