



EASTER NEST MANGO CHEESECAKE

Preparation Time 45 minutes | Chilling Time 2 hours | Serves 8

Especially for Easter, the beauty of this delicious mango cheesecake is that you can decorate it any way you want, from the simple to the complex. And the family will love it!

Ingredients

For the cheesecake base

60 gr dairy free margarine

160 gr gluten and lactose free digestive biscuits

For the mango topping

250g mango purée (made from very ripe mangoes)

50g golden caster sugar

15g agar agar

255g Creamy Sheese Original

25g caster sugar

40ml soya cream

For the decoration – icing

1 tbsp juice of chickpeas can

80g icing sugar

2 drops of lemon juice or vinegar

Food colouring



For the decoration - cream

100g vegetable margarine

20g icing sugar

Food colouring

Cooking Method

Cheesecake Base

Put the margarine in a small saucepan over a low heat and leave to melt. Meanwhile, pulse the biscuits in a food processor. Tip the ground biscuits into the melted margarine. Mix together. Roll out about 2-3 mm thick between 2 sheets of baking paper. Place in the fridge to firm up while you prepare the topping.

Mango Cheesecake Topping

In a large bowl, whisk together the Creamy Sheese Original, caster sugar and soya cream. Put the mango purée, sugar and agar agar in a small saucepan. Bring to the boil, stirring continuously. Leave aside to cool down for a few minutes, add to the cream cheese mix. Fold equally into 8 individual savarin moulds and transfer into the freezer, for 2 hours at least. With a round cutter, same size as the savarin mould, cut the cheesecake base into 8 round shapes. Unmould the cheesecakes and put on top of the base.

Decoration

Sift the icing sugar. Firmly beat all ingredients together, till smooth consistency. Pipe into various shapes.

Cream

Sift the icing sugar. Whisk the ingredients together.