



Mango Macadamia Nut Cheesecake

250g packet of butternut snap cookies

½ cup desiccated coconut

½ cup raw macadamia nuts

100g butter melted

500g cream cheese

2/3 cup caster sugar

250g sour cream

1 teaspoon vanilla extract

2 teaspoons gelatin powder

2 large mangos – 1 chopped into small cubes, the other thinly sliced for decorating the cheesecake

1. Line a 22cm round spring-form cheesecake tin
2. Place biscuits, coconut and macadamia nuts in a food processor and pulse until fine crumbs
3. Add melted butter to the biscuit mixture and pulse until it resembles wet sand
4. Press 1/3 of the mixture into the bottom of the tin firmly, then take small handfuls of mixture at a time to press the crumble up onto the sides of the tin. Refrigerate cheesecake base while making the filling.
5. In a large mixing bowl, beat cream cheese and sugar until smooth
6. Stop to scrape down the sides of the bowl and add sour cream and vanilla. Continue to beat until well combined.
7. Meanwhile, add 2 tablespoons of boiling water to the gelatin and whisk briskly to melt the gelatin. Allow to cool slightly, then add slowly to the filling mixture and beat until well combined.
8. Finally, fold through the mixture the flesh of 1 large mango chopped into small cubes. Pour this mixture into the cheesecake base and refrigerate overnight.
9. Top cheesecake with finely sliced lengths of mango. You may also add macadamia nuts, perhaps a little passionfruit pulp or some grated curls of white chocolate.

****TIP**** I like to make this cheesecake at least 2 days before I serve it. It tastes better over time 😊