

Frozen Mango Cheesecake

GFO, V



125g gingernut biscuits (or any type)

60g unsalted butter, melted

500g cream cheese, softened

3/4 cup caster sugar

1 tsp lime zest

300ml thickened cream

500-600g fresh mango pieces



Directions

1. Grease a 20cm round springform pan. Line base and side with baking paper. Place biscuits in food processor and pulse for a few seconds. Add butter and process until combined. Press mixture evenly over base of prepared pan and refrigerate.
2. In medium bowl, beat cream cheese until smooth. Add sugar and lime zest and beat for 2 mins. Add cream and beat for another 4-5 minutes or until mixture is thick. Spoon over biscuit base in prepared pan.
3. Place mango in a food processor and process until smooth. Set aside 2-3 tbsp to use later as a garnish. Fold remaining mango through cream cheese mixture to create a marbled effect. Cover with plastic wrap and place in freezer overnight or until firm.
4. When you're ready to eat, remove cheesecake to a plate and stand at room temperature for 15 mins. Top with remaining mango and enjoy!



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