

# Mango Cheesecake

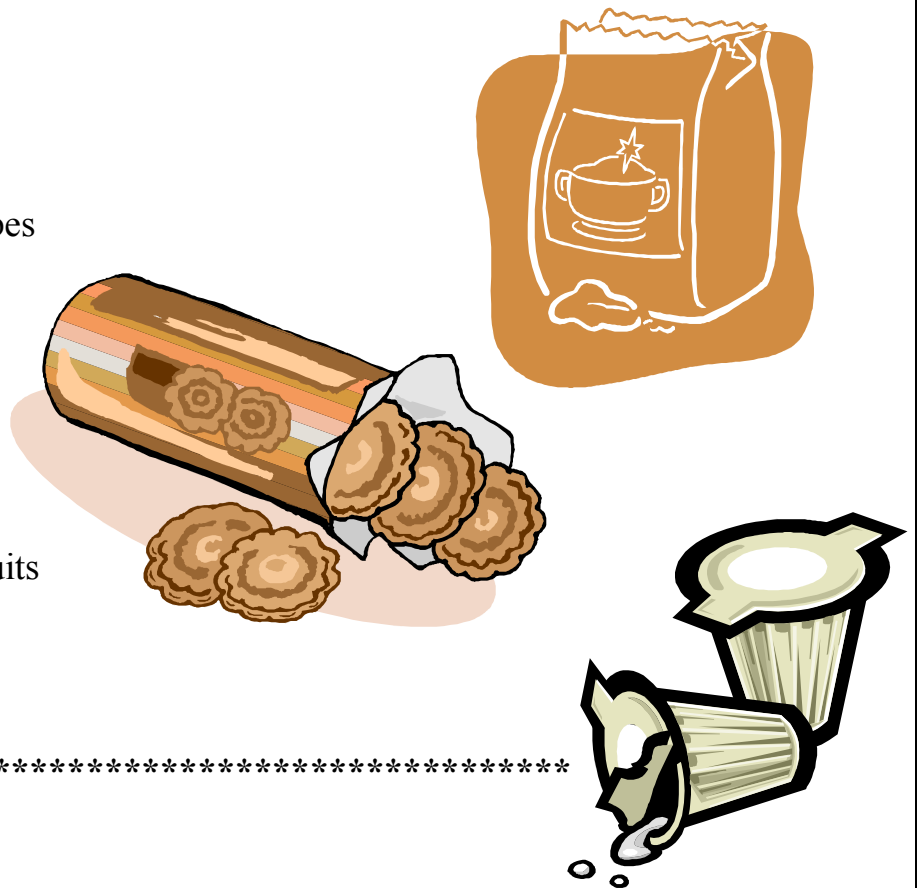
## Ingredients:

### Filling

500g mango cut up into cubes  
500g cream cheese  
1/2 cup sugar (to taste)  
1/4 cup of water  
1 tablespoon gelatine  
600ml cream

### Base

1/2 cup of plain sweet biscuits  
75g butter



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## Method:

Prepare base by blending biscuits in the food processor and add the melted butter. Combine mixture and then press into the bottom of a cheesecake spring-form tin. Place into the freezer while preparing the rest of the mixture. This will harden the base.

Combine half of the mango with the cream cheese and sugar in a food processor until smooth. Add the gelatine to the water and warm in a microwave for about 20 seconds. Stir the gelatine until fully dissolved and then place to the side until needed.

Add half the cream to the blended mango mixture and blend for about 40 seconds. While still blending this mixture add the cooled gelatine and blend for a few more seconds. Fold in remaining mango squares with a spoon. Pour the mixture into the prepared tin.

Allow cake to set for about 6 hours and use the remaining cream to decorate.

