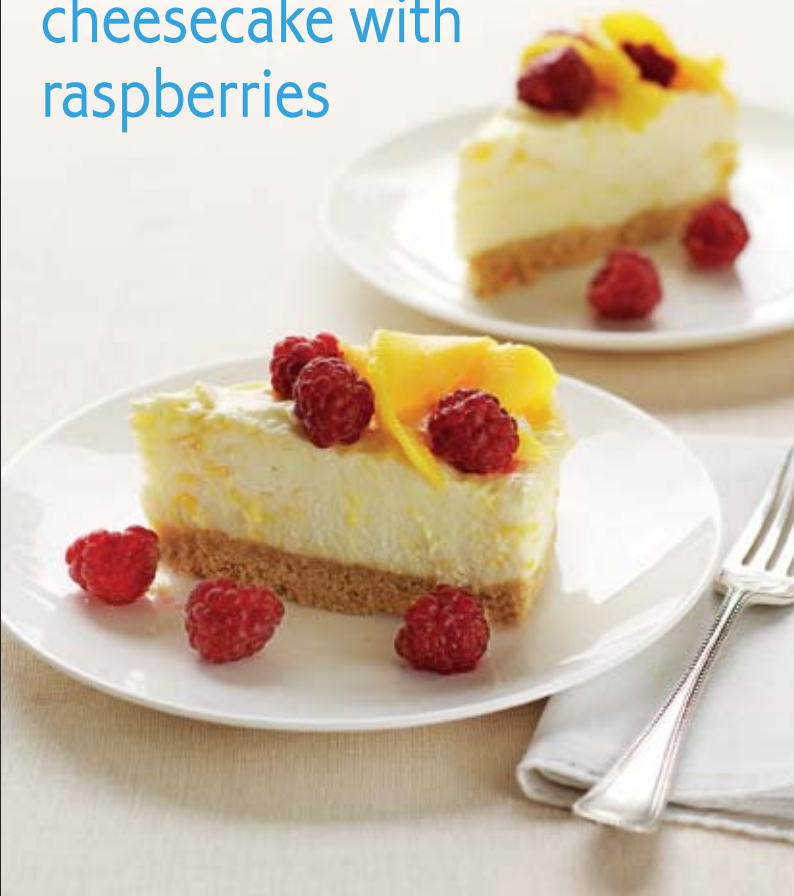


Mango & white chocolate cheesecake with raspberries



Mango & white chocolate cheesecake with raspberries

Preparation 30 minutes (+ chilling time)
Serves 8

- 200g plain sweet biscuits (like Marie or Granita)
- 100g butter, melted
- 10g sachet gelatine
- 1/4 cup boiling water
- 250g white chocolate melts
- 1 ripe medium mango
- 500g spreadable (60% less fat) cream cheese
- 1/2 cup caster sugar
- 300ml carton thickened cream
- 1 small ripe mango, to serve
- 125g raspberries, to serve



Raspberries

- A good source of dietary fibre which helps keep the intestine functioning.
- A top source of vitamin C which is important in the body's defence against illness.
- Provide some folate (important for heart health) and small quantities of iron (needed for making red blood cells).

1. Line the base of a 22cm springform pan with baking paper.
2. Place biscuits in the bowl of a food processor. Process until fine crumbs form. Add melted butter and process until combined. Press crumb mixture into base of springform pan. Refrigerate for 30 minutes.
3. Stir gelatine and boiling water in a small bowl until gelatine dissolves. Set aside. Melt chocolate in a heatproof bowl on 50% power for 1 minute until just melted. Stir and set aside. Peel then puree the flesh of the mango.
4. Using an electric mixer, beat cream cheese and sugar until light and fluffy. Beat in gelatine, chocolate and cream. Swirl through pureed mango. Spoon mixture over chilled biscuit base. Cover and refrigerate for 6 hours or overnight.
5. To serve, slice, peel and cut the small mango into thin wedges. Decorate cheesecake with mango and raspberries. Slice and serve.

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