

Mango & white chocolate cheesecake



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Preparation: about 35 minutes + chilling time

Serves: 4

This fabulous make-ahead dessert is perfect for easy entertaining.

200g plain sweet biscuits (like Arnotts Nice)

100g butter, melted + extra for greasing

2 ripe medium mangoes

10g sachet gelatine (or 2 teaspoons gelatine powder)

¼ cup boiling water

250g white chocolate melts

500g spreadable 60%-less fat cream cheese

½ cup caster sugar

300ml thickened cream

2 passionfruit, pulp removed, to serve

1. Lightly grease and line the base of a 22cm spring-form pan with baking paper. Place biscuits into a food processor. Process until fine crumbs form. Add melted butter and process until well combined. Press mixture into the base of pan. Refrigerate for 30 minutes.
2. Meanwhile, wash and dry food processor bowl. Peel 1 mango and remove flesh. Puree mango in food processor bowl. Set aside. Stir gelatine and boiling water in a cup until gelatine dissolves. Set aside. Melt chocolate in a heatproof bowl in the microwave on medium power for 1 minute at a time, stirring with a metal spoon, until just melted. Stir and set aside.
3. Using an electric hand beater, mix cream cheese and sugar until light and fluffy. Beat in gelatine mixture, melted chocolate and cream. Swirl through pureed mango. Spoon mixture into biscuit base. Cover and refrigerate overnight.
4. To serve, transfer cheesecake to a serving plate. Peel and slice remaining mango. Decorate cheesecake with mango, drizzle with passionfruit pulp and serve.

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