

Donna's Mango Cheesecake



Ingredients

Crust

1 cup plain sweet biscuits - Nice or similar - crushed
1 cut chopped Hand n Hoe Macadamia nuts
75 g butter, melted

Filling

250g Marrook Farm Quark
½ cup sugar
3 medium mangoes chopped
300g cream
6 gelatine leaves (or 3 teaspoons powdered gelatin) - gelatin leaves give a smoother texture
1/4 cup hot water (for soaking gelatin) - do not have the water boiling

Method

Crust

Combine crushed biscuits, nuts and butter in bowl and mix well. Press evenly over 20cm springform tin and refrigerate for 30 minutes or more.

Filling

In a food processor, process quark, sugar and 2/3 of the mango until smooth, then add the cream and process until the mixture is smooth. Transfer the mixture to a large bowl.

Dissolve gelatin in water and cool slightly before adding to mango mixture. Add the rest of the chopped mango and stir gently.

Pour mixture over base and set