

Jelly Cheesecake Slice

Luscious Mango and Coconut

serves 40.

Ingredients

800g Gluten free Coconut Biscuits

400g Unsalted butter

1 cup Desiccated Coconut

4 Tbsp Coconut Rum (heat to remove alcohol if necessary)

2 tablesp Gelatine

2000g Cream cheese

1600g Sweetened condensed milk (can be low fat)

2 cups (500 ml) Thickened cream

1 cup mango juice

8 Tbsp (1/2 cup) lemon juice

4 mangoes (peel and puree)

4 pkt Mango Jelly crystals

300ml Passionfruit pulp in syrup

Method

Biscuit Base:

1. Smash biscuits into rough crumbs and melt butter in microwave then mix the two together well. Add desiccated coconut and rum, mix through.
2. Use baking paper to cover inside of 4 lamington tins 25 x 20cm . Press biscuit mixture firmly into tin to evenly cover base.
3. Refrigerate for at least 1 hr until needed.

Cheesecake Centre:

1. Get 1 cup of boiled water in a cup and sprinkle 2 tablesp gelatine over the top whisking with a fork as you add. Set aside till needed.
2. Whip cream a little just to aerate -stop well before stiff peaks form. Set aside till needed.
3. Beat cream cheese until smooth in a medium bowl. Add condensed milk, lemon juice and mango juice. Continue to beat until smooth.
4. Stir in the gelatine mixture and fold through the cream. Pour $\frac{3}{4}$ of the mixture over the top of the biscuit crumbs.
5. Spread mango puree over cheesecake and marble through with a knife, be careful not to touch base.
5. Spread last of cheesecake mix over and refrigerate for minimum 3 hrs- preferably over night

Jelly Topping

1. Once cheesecake is set make up jelly with $\frac{1}{2}$ the amt of water, put in the fridge for an hour.
2. Once jelly has just started to thicken add 75ml passionfruit in syrup and mix through.
3. Pour over cheesecake.
4. Refrigerate till set