

Mango Passion Mini Cheesecakes

Vegan – Gluten Free – 1 medium round cheesecake (20cm)

12 Large Muffin cases (paper cases in muffin trays) + 2 extra

BASE INGREDIENTS

1 cup	150g	organic almonds
1 cup	150g	soft pitted dates (<u>*check each date for stones</u>) – if they're not soft soak briefly in boiling water, then drain thoroughly
½ cup	45g	organic desiccated coconut
	8g	Rind of one organic lemon grated
¼ tsp	2g	vanilla powder
¼ tsp	2g	organic sea salt
2 Tbsp	24g	organic virgin coconut oil
1-3 tsp as needed		water

FILLING INGREDIENTS

2 cups	250g	organic whole cashews – soaked (2-4 hrs in warm cold water) and drained
¼ cup	80g	organic lemon juice, freshly squeezed [4 firm lemons]
1¼ cups	210g	coconut cream
½ cup	170g	organic agave syrup
¼ tsp	2g	vanilla power
1½ cups	200g	defrosted frozen mango
	60g	defrosted frozen passionfruit pulp
1/3 cup	68g	virgin organic coconut oil, melted
1/3 cup + 1 Tbsp	75g	cocoa butter, melted
2 tsp		psyllium husks

TOPPING INGREDIENTS

3 Tbsp	60g	defrosted frozen passionfruit pulp
1 Tbsp		organic agave syrup

METHOD

- 1. Base** – line 20cm spring form round tin with baking paper.
Place all the base ingredients into your food processor. Process until the dates and nuts are in small pieces (like breadcrumbs) and the mixture starts to hold together when squeezed in the palm of your hand. Spread evenly over the base of your tin, then press in. Don't go up sides. Refrigerate (or freeze) while making filling.
- 2. Filling**
 - Use a blender (works better than a food processor). Place in the blender jug: cashews, lemon juice, coconut cream, agave, vanilla and defrosted mango. Start blending. Then pour in the melted oils and blend immediately (so the oils have no chance to set). Continue blending until all the filling is completely smooth – this may take several minutes. Taste a few times until there are no gritty bits.
 - Stir in (defrosted) passionfruit pulp (don't blend).
 - Pour your filling over your base. Tap the tin on bench a few times to settle the top.
- 3. Topping** – don't wait, do this before the filling sets.
 - Stir passionfruit pulp and syrup together. Place a scant teaspoon in the centre of each cheesecake. Swirl around with the tip of a pointy sharp knife.
- Refrigerate until set (minimum 8 hours). Or freeze. Remove from freezer one hour before serving.