

Mango and Passion Fruit CHEESECAKES

WHAT YOU'LL NEED

Biscuit base

- ¼ cup ground almonds
- ¼ cup desiccated coconut
- 2 Tbsp butter
- 1 tsp ground ginger
- 1–2 tsp coconut sugar (or a pinch of stevia powder)

Filling

- 1 cup full-fat cream cheese or mascarpone, at room temperature (or 1 cup coconut cream)
- 1 Tbsp lemon juice
- 1 tsp vanilla paste
- 1–2 Tbsp honey (or rice malt syrup or a few drops of stevia liquid), or more to taste
- ¼ cup passion fruit pulp, plus extra for garnishing
- ½ cup puréed fresh mango
- fresh baby mint leaves, for garnishing (optional)

These were a unanimous favourite when we were doing the book shoot. Make them soon so that you can gobble them greedily too.

Serves 4 | Preparation time 10 minutes | Setting time at least 1 hour

WHAT TO DO

1. Add all of the biscuit base ingredients to a nonstick pan over medium heat. Allow the butter to melt and then continue cooking, stirring from time to time, until the almonds and coconut are golden and toasted. Remove from the heat and divide between four pretty glasses.
2. To make the filling, whisk together the cream cheese, lemon juice, vanilla and honey until light and fluffy. Add the passion fruit and mango and mix just a few times so that it is incorporated in 'swirls'. Divide between the serving glasses and refrigerate for at least 1 hour, or until serving.
3. Just before serving, add a drizzle of passion fruit pulp to each dessert and a little fresh mint if you like.

