



## Mango cheesecake

The season for succulent, ripe and tasty mangoes is coming to an end. Take full advantage of its final days while you can.

### Ingredients

125 gm shortbread biscuits  
1 tsp ground ginger  
30 gm butter, melted  
250 gm mascarpone  
300 gm cream cheese, softened  
90 gm golden caster sugar  
120 gm mango flesh, coarsely chopped  
2 eggs  
1 egg yolk  
2 limes, juice only  
2 mangoes



### Method

Preheat oven to 150C. Process biscuits and ground ginger in a food processor until finely ground, add butter and mix to combine. Press biscuit mixture into the bases of six 7.5cm-diameter x 6cm-high ring moulds. Place on baking paper-lined oven tray and refrigerate until required.

Combine mascarpone, cream cheese, sugar, mango flesh, eggs, egg yolk and lime juice in a food processor and process until smooth, then spoon mixture over biscuit base and smooth top. Bake for 20 minutes or until just set. Cool to room temperature, then refrigerate until completely cold.

To serve, remove cheesecakes from moulds. Thinly slice mango and layer in overlapping slices over top of cheesecake. Serve immediately with lime cheeks.

