



# COCONUT AND MANGO CHEESECAKE

## INGREDIENTS

250g Country Range Digestive Biscuits

125g Country Range Salted Butter

300g soft cheese

100g mango purée

50g Country Range Desiccated Coconut, lightly toasted

1 dsp icing sugar, for the coconut

100g icing sugar

5 Country Range Gelatine Leaves

## METHOD

1. Place the digestives into a plastic bag and secure the bag. Beat the biscuits with a rolling pin until they are crushed.
2. In a pan, gently melt the butter and add the crushed biscuits to the pan. Stir together until the butter has been absorbed. Place the biscuit mixture into your cheesecake tin, press down firmly then leave to one side to cool.
3. Meanwhile, place the gelatine leaves in a bowl and cover with water. Leave to one side to soften.
4. Place your mango purée into a pan and heat through gently.
5. To toast the desiccated coconut, place into a shallow frying pan on a low heat. Keep the coconut moving all the time in the pan so that it doesn't burn or catch. When it starts to brown, remove from the heat and stir in the dessertspoon of icing sugar. Leave to cool for a few minutes.

6. For the topping, mix the soft cheese and 100g icing sugar together until well combined.
7. Squeeze any excess water out of the gelatine leaves and add to the pan with the mango purée. Mix together slowly until the gelatine leaves have dissolved into the purée.
8. Pour this mixture into the soft cheese mixture and mix together. Add the toasted coconut and mix well. Place on top of your cooled biscuit base and leave to chill for 1 hour.
9. Sprinkle the top with some of the toasted coconut and serve.