

Passion Fruit Cheesecake

Ingredients

250- Butternut snap cookies/Biscuit

75g butter to combine

250-cream cheese

½ cup caster sugar

600ml thicken cream

340gram Passion fruit pulp in syrup

200 gram s condensed milk

1 Tablespoon Gelatine.

¼ cup water—for gelatine.

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 75g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for till you prepare cheese mixture or 10 minutes

Cream cheese filling:

Combine cream cheese, caster sugar & mix well. Add 300ml thickened cream and combine.

Strain 255ml passion fruit pulp and add to mixture.

Sprinkle gelatine over hot water and mix, cool mixer, do not allow mix to set. Combine with cream cheese mixture and mix well.

Chefs Note: spray inside the sleeve with oil, then add mixture over biscuit base.

Pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Blend 300mil cream with condensed milk and pour over cheese mixture 2 hours before serving.

Just before serving, remove the lid, add 85ml passion fruit pulp then remove the sleeve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.