



ORANGE, MANGO & PASSION FRUIT CHEESECAKE



By Irish Yogurts Clonakilty

Orange, Mango & Passion Fruit Cheesecake

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Method

For the biscuit base

- Place the ring of a 9inch/23cm spring-form tin on a large serving platter
- Break the biscuits into fine crumbs and mix in the melted butter, until fully coated
- Press the biscuits into the base of the tin in an even layer and allow to chill

For the Cheesecake

- Place 1 or 2 tablespoons of water in a saucepan with the jelly and melt slowly until the jelly has dissolved. Transfer to a cup/bowl and allow to cool very slightly
- Place the cream cheese into a large food mixer along with the orange juice and beat well to ensure that the mixture is completely smooth. Add in the yogurt and cream and beat well until semi whipped but still quite loose in consistency
- Finally mix in the melted jelly and continue to mix by hand with your spatula
The mixture should still just be in the semi whipped state at this time
- Pour the mixture in on top of the biscuit base
- Transfer to the fridge and allow to set properly, preferably overnight

To Serve

- Spread 2 tablespoons of yogurt on the top and scatter with some fresh berries, orange segments, passion fruit seeds and mint leaves

Ingredients

For the Biscuit Base

- 12oz/350g digestive biscuits
- 5oz/150g melted butter

For the Cheesecake

- 14oz/400g cream cheese



- Juice of 1 orange
- 12floz/350ml pouring cream-lightly whipped
- 1 packet orange jelly (135g pack)
- 1lb/ 450g of [Irish Yogurts Clonakilty 0% Fat Greek Style Natural Live Yogurt with Mango & Passion Fruit](#)

For the Garnish

- 2 tbsp of [Irish Yogurts Clonakilty 0% Fat Greek Style Natural Live Yogurt with Mango & Passion Fruit](#)
- Raspberries
- Orange segments
- Passion fruit seeds
- Mint leaves

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