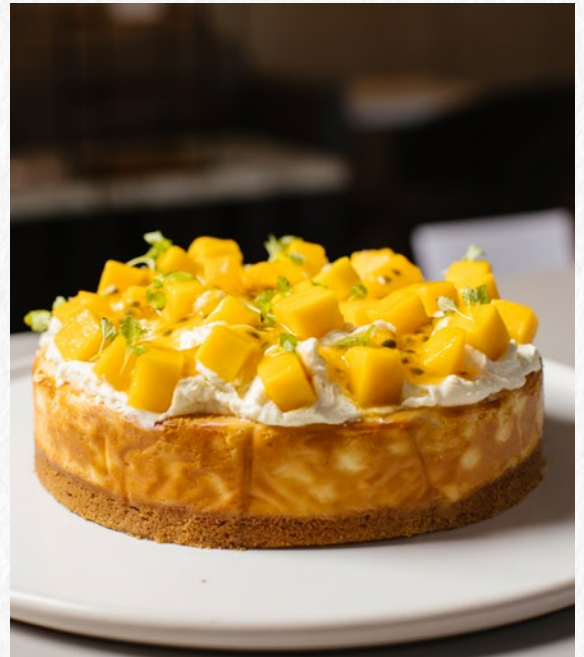


CAPE ARID

ROOMS

Mango and Passionfruit Cheesecake

Richard Dormer,
Head Pastry Chef of COMO The Treasury



BISCUIT BASE

200g Digestive biscuits
100g unsalted butter, melted
1 lemon, zest only
Pinch flaked sea salt

CHEESECAKE FILLING

670g cream cheese
30g plain flour, sifted
180g caster sugar
110g full fat sour cream
1 tablespoon of vanilla paste
2 lemons, zest only
3 medium eggs, approx 130g

CHANTILLY (VANILLA CREAM)

200g thickening cream
20g icing sugar
1 teaspoon of vanilla paste
Freshly cut mango into bite size pieces
Fresh passionfruit pulp

1 x 8 inch spring form cake tin

METHOD

Start by lining an 8 inch spring form tin with baking paper, ensuring all sides are covered.

Pre-heat the oven to 175 degrees celcius.

Using a food processor, blitz the digestive biscuits, slowly adding the butter and lemon zest.

Once all the ingredients are blitzed empty the biscuits into the cake tin, using your hands press the biscuit base down firmly.

Bake in the oven for 12 minutes or until slightly golden.

Once removed from the oven leave to cool at room temperature.

Lower the temperature of the oven to 150 degrees.

Using a hand beater, beat the cream cheese, sugar, vanilla and lemon zest until soft and no lumps appear in the mixture.

Fold in the sifted flour and mix through.

Next add the sour cream, and gently mix through.

Then lastly add in the eggs and mix until fully incorporated.

Slowly pour the mixture over the cooked and cooled biscuit base.

Fill the large tray with water and place in the bottom of the oven, this is to create steam in the oven for the baking of the cheesecake.

Place the cheesecake in the oven.

Then bake in the oven for 40 - 45 minutes, or until a slight wobble in the middle of the cheesecake.

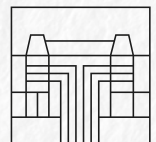
Remove from the oven.

Once removed from the oven leave at room temperature to cool down, once cool place this in the fridge for at least 6 hours or overnight.

Finally to make the Chantilly (Vanilla Cream), using a hand hold beater whip the thickening cream, adding the icing sugar and vanilla paste together until stiff peaks form.

Slowly spread this on top of the cooled cheesecake.

Complete the cheesecake by garnishing with fresh diced mango and passionfruit.



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