



# Passionfruit 'n vanilla cheesecake

NIBBLEDISH CONTRIBUTOR

## Ingredients

The bottom layer: - 10 to twelve digestive crackers - 150 g butter / margarine - 0.5 dl sugar - 0.5 dl coconut (dry, shredded) - cinnamon  
The middle cheese layer: - 3 eggs - 200 g of cream cheese - 3 dl sour creme - 250 g of low fat cottage cheese, vanilla flavour. (called Kesella in Sweden, it's creamy and smooth like youghurt) - 0.5 dl sugar  
Top layer: - 3 passion fruits - 1/2 gelatin leaf (or 1 tsp) - 1 small mango (or 1/2 large one) - 1/2 vanilla stick - small knob of butter - 2 table spoons of dark muscovado sugar (dark!) Lots of time and patience...

## Instructions

Ok, this one is pretty complicated when compared to ordinary frozen cheesecakes. I do it the day before, it keeps beautifully in the fridge. But it's worth it, since your date put all those hours making herself look good just for your dinner :) Although she could kill you if she knew the calorie content of this cake... I had this really hard, green mango that I wanted to use, so I had to saute it in melted butter and muscovado sugar. The muscovado sugar brings out the vanilla taste and makes it more sexier. 1) Bottom Layer: Set oven to 200°C Crush the digestives to a smooth mix, add melted butter, sugar and coconut. Mix and top of with cinnamon. You can do this in a blender if you're an lazy ass. But it looks cooler if you do it with a pestle and mortar. Pour it in a cake form with a detachable rim. Pat it down to make an even bottom layer. Oven for 10 minutes (enjoy the smell of cookies from the oven). Take it out, set oven to 180°C. Let the bottom layer cool down. 2) Middle layer: Separate the eggwhite from yolk. Whip the eggwhite to a firm fluff (add some sugar, it helps). Mix in a separate bowl - egg yolks, sugar, cream cheese. 1/2 the low fat vanilla cottage cheese, 1/2 of the sourcream (the rest goes to the top layer). Mix until smooth using an electric mixer. Add and carefully turn in the firm eggwhite-fluff into the cheese mix. DO NOT beat the mix, since you want keep the air in, making a fluffy middle layer. Pour into the cake form, bake in oven for 45 minutes. The eggwhite-fluff will cause the cheese mix to rise, so you need to

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make sure the oven is a little below 180°C. 3) Top layer: Cut open the passion fruits. Use a spoon to transfer the inner pulp to a bowl. Beat the pulp with a whisk to release the seeds from the pulp. Enjoy the passion fruit fragrance filling your kitchen. Cut and dice the mango into thin slices. Wet the gelatin in cold water. Melt the butter in a pan. Melt the muscovado sugar in the butter. Cut open the vanilla stick, extract the seeds with a sharp knife. Add the vanilla stick + seeds into the melted butter. Crank up the heat and add the chopped mango, stir fry until it softened (keep some raw for decorations). Add the gelatin, make sure it melts. Remove from heat, add the passionfruit and mix. The mango / vanilla / muscovado sugar combination is a knock-out to balance the sourness from passionfruit. By now you should see how that your cheesecake has risen in the oven. After 45 min (it should be firm atleast), take it out and let it cool down to roomtemperature. It will now have sunk down and make a nifty depression for you to add your passionfruit mix. But before you do that, remember that you still have leftovers from the low fat cottage cheese / sourcream. Mix it and add it ontop of the cake. Smooth it out and carefully add the passionfruit mix. Add the leftover mango chunks on top. Let it stand in the fridge for atleast 30 min before serving.