

# Mango Cheesecake



30 min. 268 kcal SteviaSweet Crystal

## Preparation

Line the base of a loose-bottomed cake tin (Ø 20 cm) with greaseproof paper. Grind the cookies to a fine powder using a food processor. Add the melted butter and mix well. Press the mass onto the bottom of the cake tin and refrigerate.

Soften the gelatine leaves in cold water. Whip the cream until frothy. Mix the cream cheese, [SteviaSweet Crystal](#) and half the mango purée together slowly. Using a hand mixer gives an even result.

Squeeze the gelatine leaves dry of any extra water and add them to the remaining mango purée. Warm the mixture in a microwave or pan, so that the gelatine leaves melt. Pour the purée slowly into the cheese mass, mixing continuously. Finally, add the whipped cream in two portions. Pour the mass into the mould and leave to set at a cold temperature for 4-5 hours or overnight.

## Ingredients for 8 - 10 servings

### Base

150 g	of sugar-free biscuits or wholegrain rusks
75 g	melted butter

### Filling

10 g	gelatine leaves
200 g	cream (38%)
200 g	unsweetened mango purée
200 g	cream cheese
50 g	<a href="#">SteviaSweet Crystal</a>

### Glaze

200 g	unsweetened mango purée
5 g	gelatine leaves

### To serve

Fresh mango, pineapple, kiwi or seasonal berries

## Nutritional information per portion

268	kcal
1126	kJ
4	g Protein
19	g Carbohydrates
20	g Fat