Jelly Cheesecake Slice -Luscious Mango and Coconut

| Ingredients | Serves 10 | Serves 40 |
|---|---|---|
| Base: | | |
| Gluten free Coconut Biscuits | 200 g | 800 g |
| Unsalted butter | 100 g | 400 g |
| Desiccated Coconut | ¼ cup | 1 cup |
| Coconut Rum (heat to remove alcohol if necessary) | 1 tbs | 4 tbs |
| Cheesecake mix: | | |
| Water | ¼ cup | 1 cup |
| Gelatine | ½ tbs | 2 tbs |
| Cream cheese | 500 g | 2 kg |
| Sweetened condensed milk (can be low fat) | 400 g | 1.6 kg |
| Thickened puree cream | ½ cup (125 ml) | 2 cups (500 ml) |
| Mango juice | ¼ cup | 1 cup |
| Lemon juice | 2 tbs (½ cup) | 8 Tbsp (1/2 cup) |
| Mangoes (peel and puree) | 1 | 4 |
| Topping: | | |
| Mango Jelly crystals | 1 pkt | 4 pkt |
| Passionfruit pulp in syrup | 75 ml | 300 ml |

Method

Biscuit Base:

1. Smash biscuits into rough crumbs and melt butter in microwave then mix the two together well. Add dessicated coconut and rum, mix through.
2. Use baking paper to cover inside of 1 or 4 lamington tins 25 x 20cm . Press biscuit mixture firmly into tin to evenly cover base.
3. Refrigerate for at least 1hr until needed.

Cheesecake Centre:

1. Put boiled in a bowl cup and sprinkle gelatine over the top whisking with a fork as you add. Set aside till needed.
2. Whip cream a little just to aerate -stop well before stiff peaks form. Set aside till needed.
3. Beat cream cheese until smooth in a medium bowl. Add condensed milk, lemon juice and mango juice. Continue to beat until smooth.
4. Stir in the gelatine mixture and fold through the cream. Pour ¾ of the mixture over the top of the biscuit crumbs.
5. Spread mango puree over cheesecake and marble through with a knife, be careful not to touch base.
5. Spread last of cheesecake mix over and refrigerate for minimum 3 hrs- preferably over night

Jelly Topping

1. Once cheesecake is set make up jelly with ½ the amount of water, put in the fridge for an hour.
2. Once jelly has just started to thicken add passionfruit in syrup and mix through.
3. Pour over cheesecake.
4. Refrigerate till set