

Mango Coconut Cheesecake

Ingredients

120 g cookies for the crust
40-50g Epigamia almond milk
11g gelatin
140g dairy-free heavy cream
210g vegan cream cheese
150g mango puree
50g Epigamia Mango Coconut Milk Yogurt
2tbsp granulated brown sugar
1/2 lemon juice
Shredded coconut for garnish

Instructions

1. Crush the **cookies** in a blender. Start adding Epigamia almond milk gradually and mix it using a rubber spatula
2. The mixture should be not too dry nor too wet, just enough to hold the shape when squeezed by hands
3. Line the bottom of the pan with parchment paper and firmly press the cookie-milk mixture on it
4. Soak **gelatin** in 66 grams of **cold water**, let it sit for 5-10 minutes.
5. Place Epigamia Mango Coconut Milk Yogurt, cream and Epigamia Almond milk in a bowl and whisk everything together till smooth. Microwave soaked gelatin for 5-10 seconds and add it to the coconut yogurt mixture when it cools down. Stir everything together.
6. In another bowl, whisk cream cheese, mango puree and lemon juice until the mixture becomes smooth. Add the coconut milk yogurt mixture and give it a good stir. Start to add whipped cream and mix everything together with a rubber spatula.
7. Pour the filling into a baking pan with cookies in the bottom and even the surface. Place the pan in the fridge for 1-2 hours.
8. In a small saucepan heat 1/3 of mango puree, remove the pan from the heat. Microwave soaked gelatin for 5-10 seconds and when mango puree cools down a bit, add gelatin liquid in there.
9. Stir everything together. Add remaining 2/3 puree to the mixture and give it a good stir. Let the mixture cool down for 5 minutes.
10. Remove cheesecake from the fridge and pour mango gelée on top. Place into the fridge and let it rest overnight.

11. In the morning release the cheesecake from the pan and garnish some shredded coconut.