

Remove from heat. Cool slightly. Spoon mixture evenly over mango slices. Chill 3-6 hours. Garnish with reserved mango slices.

MANGO CHEESECAKE

Ingredients

For Crust:

1 and a ½ cup Marie Biscuit crumbs
½ cup sugar
6 tbsps melted butter

For Filling:

3 large ripe mangoes, coarsely chopped
1 and a ½ cup cream cheese, room temperature
1 cup caster sugar
2 tsp vanilla extract
4 large eggs

Method

Crust:

Preheat oven to 325°F. Put the biscuits in a ziplock bag and break them into crumbs with a rolling pin. Empty the bag into a bowl. Stir in sugar and blend with a wooden spatula. Add melted butter and stir until evenly moistened. Press crumb mixture firmly onto bottom (not sides) of a lightly buttered 9-inch pan. Bake inside a pre-heated oven about 12 minutes, until crust is set. Cool completely; refrigerate if needed. Keep the oven heated.

Filling:

Puree mangoes in processor or blender until smooth. Set aside 2 cups mango puree (preserve any remaining puree to use later or for other purpose). Beat cream cheese, sugar, and vanilla in large bowl until smooth. Add eggs; one at a time, beating well after each addition. Add 2 cups mango puree and beat until well blended. Pour filling over crust in pan.

Bake cake in 180 degree or medium heat, until set and puffed and golden around edges (center may move very slightly when pan is gently shaken), about 1 hour 25 minutes. Cool cake 1 hour. Refrigerate uncovered overnight. Run a small knife between the cake and sides of the pan to loosen. Remove pan sides. Transfer cake to platter. Cut into wedges and serve with freshly sliced mangoes and whipped cream.

MANGO SEMOLINA CAKE

Ingredients

1 cup of semolina
1 cup mango pulp/ puree
½ cup melted butter
½ cup sugar
¼ cup milk powder
1 tsp baking powder
½ tsp ground cardamom
¼ cup chopped walnuts/ pecan/ pistachio



(optional)

Method

Put the mango pulp into the blender and blend till smooth and creamy.

Preheat the oven and prepare the mix: Mix the semolina with sugar, cardamom, milk powder, nuts and baking powder. Add melted butter and mix well. Finally, add the mango puree and mix again. Let it sit for about 15 minutes or until the mango pulp is absorbed by the semolina.

Place in the oven and bake for 30-35 minutes in medium heat, about 180 degree. Place it in the middle rack while baking to

get that beautiful, rich yellow color; placing the cake on the upper or lower rack may brown the cake and leave raw semolina in the middle. Be careful and keep a close watch after 25 minutes.

Check with a knife to see if properly baked. If the knife comes out clean, remove from oven immediately. If kept in the oven for a longer time, the cake will become hard especially on the top.

Allow to cool completely and then cut into thick slices, about 1.5 cm, and serve with vanilla ice cream or fresh cream.

Photo: Collected

