



MANGO CHEESECAKE

Crust

*3 cups raw macadamia nuts (roasted)
3 cups dessicated coconut (lightly roasted)
1 teaspoon salt
3/4 cup maple syrup*

In a food processor blend macadamia nuts, coconut and salt until a fine crumble, pour in maple syrup and pulse until incorporated. Spread crust over 20x20 tray, glasses or flan tin.

Freeze.

Mango Cheesecake Filling

*1 cups raw cashews, soaked
2 cups frozen mango chunks
3/4 cup agave
3/4 cup mango juice
1/8 cup lime juice
1/2 tablespoon nutritional yeast
pinch salt
1/8 teaspoon tumeric
1/2 cup melted coconut oil
1 teaspoon agar agar powder*

Blend all ingredients except oil and agar agar until smooth. Stream in the coconut oil then add the agar agar at low speed. Pour mixture over crust and store in fridge until ready to serve.

Lemon Puree - optional

*1 whole lemon, quartered
1/4 cup agave or maple syrup*

Blend all ingredients until smooth.

Assembly, Serve Mango Cheese cake with a little lemon puree on this side, fresh blueberries and cream of choice.