

## Mango "Rare" Cheesecake



Level: Easy

Prep + Chilling Time: 45 minutes + overnight

Serves: about 10

Cooking Time: 40 minutes

### Crust:

13 honey graham full cracker sheets

$\frac{1}{4}$  cup white granulated sugar

$\frac{1}{3}$  cup unsalted butter, melted

### Filling:

$\frac{1}{4}$  cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox)

1 (8 oz.) brick cream cheese, softened

1 cup white granulated sugar

$\frac{1}{3}$  cup sour cream

1 (12 oz.) container Silken tofu (soft), liquid drained

$\frac{1}{2}$  cup heavy whipping cream

### Mango puree:

1 large ripe Rapoza or Haden mango

1 Tbsp. white granulated sugar

### Mango gelee & topping:

$\frac{1}{2}$  cup water

$\frac{1}{4}$  cup white granulated sugar

1 ripe but firm Rapoza or Haden mango

1 Tbsp. cornstarch



*To prepare crust:* Preheat oven to 350°. Roughly break up the graham cracker sheets and place in a food processor. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Pour into a 9-inch springform pan and with your fingers, firmly press the crust mixture around the bottom and up  $\frac{1}{4}$  of the sides of the pan until even. Bake for 10 minutes. Set aside to cool completely.

*To prepare mango puree:* Remove and discard mango skin. Cut off mango flesh as close to the pit/seed as possible and place mango flesh in a food processor. Squeeze the mango pit/seed over the food processor to capture all the juices and leftover pieces of mango flesh. Discard the pit/seed. Process until the mango is smooth. (1 mango should yield approx. 1 cup of mango puree.) Place mango puree and sugar in a small saucepan and bring to a boil. Reduce heat and simmer on low boil for 3 minutes.

*To prepare filling:* (Start while mango puree is coming to a boil.) In a small bowl, sprinkle gelatin over  $\frac{1}{4}$  cup cold water. Let stand for 5 minutes to bloom. When mango puree is done cooking, remove saucepan from heat source and add softened gelatin. Stir mixture until all the gelatin is completely dissolved. Set aside to cool slightly.

In a stand mixer with a paddle attachment, beat the cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the sugar, sour cream, and tofu. With the mixer on low speed, slowly add the warm mango puree mixture and blend until smooth.

In a medium bowl, beat the heavy whipping cream with a handheld electric mixer until stiff peaks form, then fold into the cheesecake batter. Pour the cheesecake filling through a fine mesh sieve onto the cooled graham cracker crust. Spread evenly and cover with plastic wrap. Chill overnight in refrigerator.

## Mango "Rare" Cheesecake (cont.)

*To prepare mango gelee & topping:* Remove and discard mango skin. Cut mango flesh into chunks and place in a colander. Do not discard the mango pit/seed yet. Set mango aside. In a small saucepan, cook water and sugar on medium heat until sugar dissolves. Add  $\frac{1}{4}$  cup mango chunks. Squeeze mango pit/seed over the small saucepan to capture all the juices and leftover pieces of mango flesh. Discard the mango pit/seed. Whisk mixture for 2 minutes. Add cornstarch, and continue whisking until sauce thickens. Mango chunks should break up as you whisk. Pour gelee through a strainer to remove any lumps, and set gelee aside to cool completely.

To serve cheesecake, release the sides of the springform pan. Pour cooled mango gelee on the top of the cheesecake. Top with remaining mango chunks. Cut with a sharp knife, wiping the blade after each cut. Serve immediately.

### Notes:

- 1 graham full cracker sheet = 4 individual crackers.
- Processing the mango in the food processor eliminates any fibers, so straining isn't necessary when making the mango puree.