



Lime cheesecake

By Miele

30 minutes

Prep time

1 hour

Cooking time

10-12 Servings

Serves

INGREDIENTS

- 200g wheatmeal biscuits
- 100g butter, melted
- 750g cream cheese, softened
- 1 cup caster sugar
- 4 eggs
- Grated rind of 4 limes
- 150 ml. lime juice (approx.4 limes)
- 1 mango, peeled and sliced
- 3 passionfruit, pulp removed

METHOD

1. Crush the biscuits in a food processor, add butter and process until combined.
2. Press firmly into a 22cm spring form tin that is greased and the base lined with baking paper. Chill for 1 hour.
3. Place cream cheese, sugar, eggs, rind and juice into a food processor and process until smooth and creamy.
4. Pour onto prepared biscuit base. Cover tightly with foil with the reflective side facing down.
5. Place on the rack and steam at 100°C for 1 hour. Remove foil, and cool.
6. Refrigerate for at least 2 hours before serving.
7. To serve, top with mango and passionfruit.