



GLUTEN
FREE



VEGAN
SUITABLE

MAKES: 12

PREP: 30 minutes plus soaking and chilling

COOK: 10 minutes

vegan mango & coconut

Cheesecake Tart with Pineapple and Passionfruit Caramel

All the flavours of a perfect summer holiday combine with the convenience of Queen vanilla, coconut, maple and rum essence in this exquisite plant-based creation that will have customers savouring every spoonful.

Ingredients

Base

1.1kg macadamia nuts
200g shredded coconut
80mL melted coconut oil
80mL Queen Pure Canadian Maple Syrup
½ tsp sea salt

Filling

280g cashews, soaked in cold water overnight
200mL melted virgin coconut oil
100mL Queen Pure Canadian Maple Syrup
2 tsp Queen Organic Vanilla Bean Paste
2 tsp Queen Natural Coconut Flavour
400g fresh mango flesh
Finely grated zest of 1 lime
⅛ tsp ground turmeric

Passionfruit Caramel

220mL Queen Pure Canadian Maple Syrup
170g passionfruit pulp
2 tsp Queen Natural Rum Essence

To Serve

Thinly shaved pineapple
Thin wedges mango
Fresh mint leaves
Edible flowers

Method

RECIPE BY: Max Adey

STEP 1

Preheat oven to 160°C, fan-forced. Line a large oven tray with baking paper. Line the base of a 24cm x 3cm deep tart tin with baking paper.

STEP 2

For base, place macadamias on the lined tray. Bake, stirring occasionally, for 10 minutes. Add the coconut and bake, stirring occasionally, for 10 minutes until golden. Cool. Combine toasted macadamia and coconut mixture, coconut oil, maple syrup and salt in a food processor and process until finely chopped. Press mixture into prepared tin. Freeze for 10 minutes to set.

STEP 3

For filling, process drained cashews in a food processor (or high-speed blender) for 2 minutes until very smooth. Add coconut oil, maple, vanilla bean paste and coconut flavour; process until combined. Add the mango, lime zest and turmeric and process until mixture is silky smooth. Spoon into tart shell, smooth top and refrigerate overnight to set.

STEP 4

For passionfruit caramel, cook maple syrup in a medium saucepan over medium-high heat for 3 minutes until caramelised. Remove from the heat, add passionfruit pulp and rum essence; stir to combine. Refrigerate until ready to serve.

STEP 5

To serve, top cheesecake with pineapple, mango, mint and edible flowers. Drizzle with passionfruit caramel.

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