

Coconut cheesecake – cold cake

Ingredients

For the bottom:

250 g butter biscuits (kakao flavour)

140 g butter or margarine

40 g coconut shrimps

For cheese mass:

200 ml cream 30 %

400 g natural yoghurt

250 g mascarpone cheese

400 ml coconut milk

160 g powder sugar

130 g coconut shrimps

50 g gelatine

100 ml boiled water to gelatine

For chocolate glaze:

1 bar of milk or dessert chocolate (100 g)

2 spoon of milk or cream

Steps:

1. Dissolve butter in the pot.
2. Crumble biscuits very fine in the bowl. Add coconut shrimps and butter to the bowl and mixed all very well.



3. Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with the prepared mass from biscuits, coconut shrimps and butter evenly. Knead it by spoon or do it by hand.
4. Put baking plate to the fridge until the cheese mass will be prepared.
5. Dissolve gelatine in 100 ml boiling water, mixed all very well and leave to cool down.
6. Beat cream (take it out straight from the fridge) half stiff in the bowl. Add joghurt and mixed well. Then add mascarpone cheese and mixed it until the mass will be smooth, without lumps. Add powder sugar and coconut shrimps and mixed all. At the end add cool gelatin and mixed for a while to combine ingredients.
7. Take of the baking plate from fridge and covet the biscuit bottom by the cream mass. The mass will herself spread evenly. Put the baking plate to the fridge one again to coagulate the mass.
8. Take off the cake from fridge and decorate it by chocolate glaze (chocolate dissolve with milk or cream in water bath). Dip spoon in chocolate and do line by spread it thin stream all over the cake.

Bon appetit!

The recipe is derived from Kuchnia Magdy webpage

<http://kuchniamagdy.pl>

