

# Mango Cheesecake & Coconut Caramel

with Oat Crumble



Classic Oat Mix



Coconut Milk



Cream



Cream Cheese



Tinned Mango

Prep in: **20 mins**  
Ready in: **30 mins**  
(plus **4 hours** or overnight to set)

Close your eyes and allow the taste of a sunset to wash over you when you bite into this sweet mango cheesecake. Drizzle over as much coconutty caramel sauce as you want, this whole cheesecake is a slice of paradise.

## Pantry items

Butter, Brown Sugar



## Before you start

Wash your hands and any fresh food

## You will need

20cm square baking tin lined with baking paper · Medium saucepan · Electric beaters (or metal whisk) · Large frying pan

## Ingredients

	<b>4 People</b>
<b>butter*</b>	90g
classic oat mix	1 packet
coconut milk	1 medium packet
<b>brown sugar*</b>	50g
cream	1 packet (250ml)
cream cheese	1 packet
tinned mango	1 tin

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4122kJ (985Cal)	1065kJ (254Cal)
Protein (g)	11.3g	2.9g
Fat, total (g)	11.3g	2.9g
- saturated (g)	53.3g	13.8g
Carbohydrate (g)	73.6g	19g
- sugars (g)	50.1g	12.9g
Sodium (mg)	509mg	131mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Make the base

- Preheat oven to **220°C/200°C fan-forced**. Grease and line the baking tin.
- In a medium saucepan, melt the **butter** over low heat, **1-2 minutes**. Remove from heat and add the **classic oat mix**, stirring, until combined.
- Transfer to the lined baking tin. Using the back of a spoon, spread **oat mix** evenly over base and press down firmly into tin.
- Bake until golden, **8-10 minutes**. Set aside to cool for **15 minutes**.



## Combine cream cheese mix

- In a medium bowl, combine **cream cheese** and half the **coconut caramel**. Using a spoon, fold in **whipped cream** to combine.
- Spoon **cheesecake mixture** on top of the **oat base** and spread out evenly using the back of a spoon.
- Refrigerate for **4 hours** or overnight.



## Make the coconut caramel

- Meanwhile, wipe out saucepan and return to medium heat.
- Cook **coconut milk** and the **brown sugar**, whisking until well combined and turned to caramel, **5-8 minutes**.
- Set aside until thickened.

**TIP:** The sauce will thicken as it rests!



## Char the mango

- When the cheesecake is ready to serve, drain **tinned mango**.
- Heat a large frying pan over high heat. Cook **mango slices** until lightly charred, **2-3 minutes** each side.



## Whip the cream

- Using electric beaters, whisk **cream** in a large bowl until soft peaks form and almost doubled in size, **1-2 minutes**.

**TIP:** If you don't have an electric mixer, use a hand whisk and whisk for 3-4 minutes!

**TIP:** Chill both your bowl and cream before whipping to get maximum volume.



## Serve up

- Top cheesecake with mango and remaining coconut caramel.
- Slice cheesecake and serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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