



Mango Cheesecake & Coconut Caramel

with Oat Crumble & Mint

Grab your Meal Kit with this symbol



Classic Oat Mix



Coconut Milk



Cream



Tinned Mango



Mint



Cream Cheese

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. Pops of fresh mint will float over the tropical coconutty caramel sauce. Drizzle over as much as you want, this whole cheesecake is a slice of paradise.

Pantry items

Butter, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium round baking tin lined with baking paper
Medium saucepan

Ingredients

	4 people
butter*	90g
classic oat mix	1 packet
coconut milk	1 tin
brown sugar*	50g
cream	1 bottle
cream cheese	1 packet
tinned mango	1 medium tin
mint	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4667kJ (1115Cal)	1197kJ (286Cal)
Protein (g)	10g	2.6g
Fat, total (g)	79g	20.3g
- saturated (g)	52.2g	13.4g
Carbohydrate (g)	88.9g	22.8g
- sugars (g)	54.1g	13.9g
Sodium (mg)	485mg	124mg

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 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 a medium baking tin.
- In a medium saucepan, melt the **butter** over a low heat, **1-2 minutes**. Remove from heat and add the **classic oat mix**, stirring, until combined.
- Transfer to the lined tin. Using the back of a spoon, spread **oat mix** evenly and press down to compress.
- Bake until golden, **8-10 minutes**. Set aside to cool for **15 minutes**.



Combine the cream cheese mix

- In a medium bowl, combine **cream cheese** and **1/2 coconut caramel**. Add **cream** and fold with a spoon to combine.
- Pour the **cheesecake mixture** on top of the **oat** base and spread evenly with the back of a spoon.
- Refrigerate for **4 hours** or overnight.



Make the coconut caramel

- Meanwhile, wipe out and return saucepan to a medium heat.
- Add **coconut milk**, the **brown sugar**, and cook, whisking until well combined and turned to a 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.



Whisk the cream

- To a large bowl or jug, add longlife cream.
- Whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: For perfect soft peaks, whip until cream just clings to the whisk or beater when lifted!

TIP: If you don't have an electric mixer, use a hand metal whisk!



Serve up

- Top cheesecake with mango and remaining coconut caramel.
- Tear over **mint**. Slice cheesecake. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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