

# 热带芝士蛋糕

## 方法

1. 在直径20厘米的弹簧蛋糕模上涂上薄薄一层油，然后在底部铺上烘培纸。把消化饼放在食物搅拌机搅碎，加入椰子粉和牛油充分混合，然后舀到蛋糕模里，紧压底部后冷藏。
2. 把稀释的「新的」橙汁倒入隔热碗里，在表面均匀地洒上一层明胶，放置一段时间直到橙汁变稠。在锅里加水煮沸。熄火后小心把盛有明胶的碗放在热水里（碗内的混合物体积将膨胀一半），搅拌，直至明胶溶解。放置一段时间自然冷却。
3. 在碗里搅打奶油和细砂糖3分钟直到软滑。继续加入「新的」柠檬汁，轻轻地放入芒果块和碎菠萝，然后拌入准备好的明胶制成馅料。
4. 把奶油打至糊状后拌入馅料，然后倒进蛋糕模中。放置一个晚上使之自然冷却，最后加上奶油和水果片作装饰。

## 材料

- 145克消化饼  
25克椰子粉  
90克溶解的无盐牛油
- 馅料  
用20毫升「新的」浓缩橙汁冲调成125毫升橙汁  
6小匙明胶  
350克软奶油芝士  
90克细砂糖  
20毫升「新的」柠檬汁  
425克罐装切块芒果  
450克罐装碎菠萝（不含糖），去水  
315毫升奶油  
打好的奶油  
猕猴桃片和芒果片（装饰用）

## Method

1. Lightly grease a 20 cm diameter spring form tin and line the base with baking paper. Put the biscuits in a food processor and chop until they are finely crushed. Add the coconut and butter and process until well combined. Spoon into the tin, press firmly over the base, then refrigerate.
2. Put the diluted **sunquick** orange concentrate in a small heat proof bowl, sprinkle the gelatine in an even layer over the surface and leave to go spongy. Bring a large pan filled with about 4 cm water to the boil, then remove from the heat. Carefully lower the gelatine bowl into the water it should come halfway up the side of the bowl, then stir until the gelatine has dissolved. Allow to cool.
3. Beat the softened cream cheese and caster sugar in a bowl for 3 minutes, or until smooth. Beat in **sunquick** lemon concentrate and gently fold in the mango and crushed pineapple. Fold in the dissolved gelatine.
4. Whip the cream into firm peaks. Fold into the mixture with a metal spoon. Pour into the tin, smooth and chill overnight. Decorate with extra cream and slices of fruit.



Tropical Cheesecake

## Ingredients

- 145 g plain sweet biscuits  
25 g desiccated coconut  
90 g unsalted butter, melted
- Filling  
20ml **sunquick** orange concentrate diluted to 125ml juice  
6 teaspoons gelatine  
350 g cream cheese, softened  
90 g caster sugar  
20ml **sunquick** lemon concentrate  
425 g can mangoes, drained and chopped, or 2 fresh mangoes, chopped  
450 g can unsweetened crushed pineapple, drained  
315 ml cream  
extra whipped cream, kiwi fruit and mango wedges, to decorate

