

Ube, Mango and Passionfruit Vegan Cheesecake

Ingredients:

Oreo Crumbs	0.150Kg
Vegan Butter	0.050Kg
Agar Agar	1 tsp
Macphie Plant Based Cream	0.375Kg
Vegan Cream Cheese	0.280Kg
Sugar	0.100Kg
Ube Extract	1 ½ tsp
Macphie Mango and Passionfruit Dessert Topping	



Method:

1. Melt the vegan butter and add to the crushed Oreos and mix
2. Press the biscuit mixture into the bottom of a loose bottom cake tin and put in the fridge to set
3. Whip 200ml of the cream
4. Once the cream is whipped add in the cream cheese and sugar and combine
5. Once the cream cheese mixture is combine add in the ube extract and mix in until fully coloured
6. With the remaining 75ml of cream heat in the microwave until nearly boiling and add in agar agar and mix until the agar agar is fully dissolved
7. Add the agar agar mixture into the cream cheese mixture and mix
8. Take the Oreo base out of the fridge and spoon the cream cheese mixture on top and evenly spread it out over the biscuit base
9. Place into the fridge and allow to set for a minimum of 3 hours or until set
10. Once set remove from fridge and decorate with remaining cream and the Macphie Mango and Passionfruit Dessert Topping