

# Keralan Karavan | Chef Krish

## Mango Lassi Cheesecake

Serves 4 | Prep Time: 15 mins

### Ingredients

#### 1. The Base

- Dark Cocoa Cream Biscuits (similar to Oreos): 200g
- Unsalted Butter (melted) or Coconut Oil: 50g

#### 2. Cheesecake Layer

- Kesar/Alphonso Mango Pulp: 400 ml
- Cream Cheese (softened to room temp.): 225g
- Greek Yoghurt: 100 ml
- Ground Cardamom: 1 tsp
- Vanilla Extract: ½ tsp
- White Granulated Sugar: 20g

#### 3. Mango Jelly Topping

- Kesar/Alphonso Mango Pulp: 75 ml
- White Chocolate: 20g
- Agar Powder or Gelatine Powder: ½ tsp
- Water: 1 tbsp

#### 4. Garnish

- Pistachios: Finely sliced
- Dried Rose Petals (optional)

## Step-by-Step Method

### Phase 1: Preparing the Base

1. Remove the cream centres from the biscuits.
2. Grind the biscuits into fine crumbs using a food processor (or place them in a zip-lock bag and crush them thoroughly with a rolling pin).
3. Add the melted butter (or coconut oil) to the ground biscuit crumbs and mix well to combine.
4. Spoon the biscuit mixture into individual serving glass tumblers. Press down firmly to create an even, solid layer.
5. Transfer the tumblers to the fridge to set while you prepare the filling.

### Phase 2: The Cheesecake Layer

1. In a large mixing bowl, combine the 400ml mango pulp, softened cream cheese, Greek yoghurt, ground cardamom, vanilla, and sugar.
2. Whisk the mixture together vigorously until completely smooth and incorporated.
3. Remove your chilled bases from the fridge.
4. Carefully pipe or spoon the cheesecake mixture over the biscuit base. Smooth the top, ensuring you leave enough room at the top of the glass for the final jelly layer.

### Phase 3: The Mango Jelly Topping

1. In a small bowl, mix the agar (or gelatine) powder with 1 tbsp of water until completely dissolved.
2. In a small saucepan, combine the 75ml mango pulp and white chocolate. Place over medium heat, stirring continuously until the white chocolate has fully melted and dissolved into the mango.
3. Increase the heat to medium-high and bring the mixture to a gentle simmer.
4. Immediately add the dissolved agar/water mixture and stir continuously for exactly 1 minute.
5. Remove from the heat and allow the jelly mixture to cool for 5 minutes.
6. Gently pour the warm jelly over the cooled cheesecake layers in the tumblers.

#### **Phase 4: Setting and Garnish**

1. Place the tumblers back into the refrigerator to set completely.
2. Once set and ready to serve, garnish the tops with finely sliced pistachios and dried rose petals.