



Kiwi cheesecake

30'

Hands on

6 hours'

Hands off

10'

Cook Time

12

Portion(s)

2

Difficulty



Method

For the crust

- Preheat oven over 180°C (355* F) Set to Fan.
- Beat the cookies in the food processor until they turn into powder.
- Add the melted butter and beat until the cookie has a wet sand-like texture.
- Transfer mixture to a [detachable 23 cm cake pan](#).
- Press with a glass until the cookie crust is compressed.
- Bake for 10 minutes.
- Remove from oven and set aside to cool.

For the cream

- In a mixer's bowl, [whisk](#) the cream cheese, icing sugar and lemon juice for 1-2 minutes until the ingredients are homogenized and have a yogurt-like texture.
- Spread the cream over the cooled crust.
- Cover the outside of a 20 cm bowl with plastic wrap.
- Press the cream with a bowl to create an indentation.
- Refrigerate for 2 hours until thickened.
- Remove bowl. You will note that the cream is higher towards the walls of the mold than in the center.

For the kiwi jelly

- Soak the gelatin sheets in a bowl filled with cold water.
- Peel the kiwis, cut them in half and using a knife, remove the white part.
- In a food processor, beat the green part of the kiwis. Throw away the white part because if used it will give a bitter taste to the jelly.
- In a [pot](#), place the kiwi juice and sugar.
- Allow it to come to a boil until the sugar dissolves.
- Remove pot from heat. Strain the gelatin sheets and add them to the pot. Mix until they dissolve and transfer to a bowl. Let it slightly cool (20-30 minutes). Make sure it is not completely cooled

Ingredients

For the crust

- 200 g graham crackers or digestive cookies
- 100 g butter, melted

For the cream

- 400 g cream cheese
- 300 g heavy cream
- 120 g icing sugar
- 1 teaspoon lemon juice

For the kiwi jelly

- 20 g gelatin sheets
- 1200 g kiwis
- 250 g granulated sugar

Διατροφικός πίνακας

Nutrition information per portion

459 Calories (kcal)	24.0 Total Fat (g)	12.0 Saturated Fat (g)	53.0 Total Carbs (g)
23%	34%	60%	20%
45.0 Sugars (g)	6.4 Protein (g)	2.9 Fibre (g)	0.6 Sodium (g)
50%	13%	12%	10%

because then it will be hard to spread.

- Pour the mixture into the center of the cake pan until the kiwi jelly completely covers the cream. Refrigerate for at least 4 hours until the mixture thickens.
- Turn out of pan and serve.