



Avocado and lime cheesecake

15'

Hands on

3 hours'

Hands off

6-8

Portion(s)



Method

- In a food processor, beat the digestive cookies until finely ground. Add the butter and beat until the mixture looks like wet sand.
- Transfer mixture to a 20 cm spring form pan and press down on it with the bottom of a glass to make it compact and level. Refrigerate for 10-15 minutes until firm.
- Soak the gelatin sheets in cold water.
- In a food processor, beat the avocado, cream cheese, 200 g heavy cream, sugar, lime juice and lime zest until completely combined.
- In the meantime, place 150 g heavy cream in a [saucepan](#) over medium heat and bring to a boil.
- Drain the gelatin sheets by wringing them with your hands and add to the saucepan. Whisk until the gelatin has completely dissolved.
- Add the mixture to the food processor with the cream cheese mixture and beat until completely incorporated.
- Transfer mixture to spring form pan and refrigerate for at least 3 hours until it thickens.
- When ready, remove from refrigerator and carefully remove from spring form pan.
- Beat the vegetable heavy cream until it becomes whipped cream. Transfer to a [pastry bag fitted with a tip](#) and decorate cheesecake.
- Sprinkle with lime zest and [serve](#).

Ingredients

- 150 g whole wheat digestive cookies
- 100 g butter, melted
- 10 g gelatin sheets
- 1 avocado, medium
- 300 g cream cheese
- 350 g vegetable heavy cream
- 200 g granulated sugar
- grated zest and juice from 2 limes

To serve

- 150 g vegetable heavy cream, chilled
- grated zest from 1 lime

Διατροφικός πίνακας

Nutrition information per portion

507 Calories (kcal)	36.2 Total Fat (g)	15.7 Saturated Fat (g)	38.6 Total Carbs (g)
25%	52%	79%	15%
30.1 Sugars (g)	6.1 Protein (g)	1.5 Fibre (g)	0.62 Sodium (g)
33%	12%	6%	10%