

Alphonso Mango Cheese Cake by Chef: Bishandutt Dabral

🕒	Total Prep Time:	2 Hr :40 mins
🧊	Refrigeration Time	2 Hr
🕒	Prep Time:	30 mins
🕒	Finishing Time:	10 mins
👤	Recipe Serving:	Person
🌈	Difficulty Level:	Moderate



Ingredients and preparation of Alphonso Mango Cheese Cake

Alphonso Mango fresh Pulp for topping	100 gms
Alphonso Mango pulp for mixing	200 gms
Alphonso Mango Chop	40 gms
Mascarpone Cheese	80 gms
Icing Sugar powder	40 gms
Amul Cream	80 ml
Crunchy sweet biscuit	120 gms
White Ganache	80 gms
Sweet Whipped Cream	50 gms
Unsalted Butter	20 gms
Sweet cookies (Good day) crush	120 gms
Gelatin organic	4 gms
Mint Leaves	4 sprig

How to Prepare Alphonso Mango Cheese Cake

- 1) Add 4 gms of gelatin into little warm water and keep it aside
- Crush 120 gms of cookies
- 1) Add 20 gms of unsalted butter into the crushed cookies and bake it on an open tray for 2-3 minutes at 160^o C.
- 2) Take a tray and keep a butter paper on the tray and keep 4 steel rings of 2-inch diameter open from both the side and set cookies mixture inside the steel ring equally inside the base of a ring up to 2-3 mm height.
- 3) Take a glass bowl and add 80 gms of mascarpone cheese and add 80 gms of white ganache mix it well with a whisk, add 80 gms of Amul cream, 40 gms of Icing sugar beat it lightly and then add chop 40 gms of Alphonso Mango into it. Keep it aside
- 3) Take another bowl and add 50 gms of sweet whipped cream add 200 gms of Alphonso Mango Pulp and above gelatin into it mix well with a whisk and pour this mixture to above bowl
- 4) Pour the mixture equally inside the 4 rings don't fill it till top leave some space.
- 5) Take a bowl and add 100 gms of Alphonso Mango puree and pour 25gms on top of each ring evenly. Keep it inside the refrigerator of at least 2 Hr. Garnish with a sprig of Mint.

Garnish

Use a mint leaves on top of it Serve chill.

Important Tips

- 1) Use only best summer season Alphonso Mango ripe one.
- 2) You can add any another Soft cream cheese instead of Mascarpone cheese.
- 3) You can replace cookies with white or brown sponge sheet as a base of the dessert, just sprinkle it with sugar water.