

No-Bake Passion Fruit Cheesecake

Delicious tropical cheesecake dessert

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INGREDIENTS

(makes 2 portions)

- about 12-16 cookies
- 150g (2/3 cup) whipping cream
- 150g (2/3 cup) quark, creamy thick yogurt (10% fat) or cream cheese
- 50g (1/4 cup) sugar
- 1 tsp vanilla paste/extract
- 2 passion fruits
- 50g (1/4 cup) sugar
- fresh mint for decoration



DIRECTIONS

1. Crush the cookies in a blender, in a plastic bag with a rolling pin or with a pestle and mortar until you have a fine crumb. Start with 2 cookies per portion and add the crumb to your serving glasses to see whether you want to add more. I prefer a thicker cookie layer and that is why I use 8 cookies per portion.
2. In a medium bowl combine the quark with the sugar and vanilla paste. Mix just until combined. Half one passion fruit and add the fruit to the cream. Mix just until combined.
3. Whip the cream until stiff peaks.
4. Fold in about half of the cream first and then fold in the rest of the cream. Taste for sugar and add some more if needed. Add the cream layer on top of the cookie crumb.
5. Half the second passion fruit and add half of the fruit on top of each dessert. Decorate with some fresh mint.
6. Enjoy right away or make ahead and serve next day.

TIP. If you prefer a smaller cookie layer you can also make the cheesecake in two layers. So half of the cookie crumb, then half of the cream and then repeat.