



## Shopping list

- 1 package of TAGO oatmeal cookies
- 1 package of TAGO ladyfingers
- 400g of mango purée
- 50 g of roasted walnuts
- 50 g of butter
- 500 ml of double cream
- 500 g of curd cheese
- a teaspoon of vanilla seeds
- 12 sheets of gelatine
- 3 tablespoons of powder sugar
- 1 lime

## Mango Cheesecake

- Blend TAGO cookies into fine powder. In the meantime, melt butter in a pan. Add cookies and roasted walnuts to the melted butter. Mix thoroughly until the ingredients are combined.
- Lay the bottom of the cake pan with parchment paper. Put the cookie mass on the bottom. Even out the surface with a spoon. Lay sides of the cake pan with TAGO ladyfingers. Refrigerate everything for 15-20 minutes.
- Put double cream and vanilla seeds in the mixing bowl and start whipping. Take care not to whip the cream for too long, because then you will make butter.
- In the meantime, pour cold water over gelatine sheets. Wait until they soak up – about 5 minutes.
- Add curd cheese and powder sugar to the whipped cream. Mix the ingredients together. Melt gelatine in a pan. Remember not to boil it, because then it will lose its properties. Put 4-5 tablespoons of the cheese mass into another bowl and add the melted gelatine. Mix thoroughly so there are no lumps. Add the cheese and gelatine mass to the remaining cheese mass. Mix it thoroughly so the two masses combine.
- Take out the bottom of your cake from refrigerator. Next, lay the mass into the cake pan and even in it out with a knife or spatula. Refrigerate again.
- Put mango purée into a pan and boil it. Boiling the purée is necessary in order to make jelly after adding gelatine. Add sheets of gelatine into the boiled mango purée and stir thoroughly until they melt. Put aside to cool down. Pour the cooled liquid mango mixture on the refrigerated cake and refrigerate it again until the jelly sets.
- Bon appétit!

## TAGO products used in the recipe



Sponge Cakes



Oat Cookies de Lux