

Cactus pear cheese cake



Ingredients:

Crust

200 g gingernut biscuits
50 g crushed almonds
85 g butter

Cactus pear topping

60 ml water
200 g pulped cactus pear
65 g caster sugar
5 ml lemon juice

Filling

2 x 230 g cream cheese
125 ml bulgarian yogurt
125 ml caster sugar
1 egg
5 ml vanilla essence
15 ml mazina

Icing

Fresh cactus pears

Method:

Crust

- Prepare a tart dish with butter
- Place the ginger biscuits, almonds and butter in a liquidizer and mix until fine
- Place in tart dish and firmly press
- Freeze for 20 minutes

Cactus pear topping

- Add the pulp, caster sugar and lemon juice in a pot. Let it simmer for approximately 45 minutes
- Place to one side to cool off

Filling

- Pre-heat the oven to 170⁰ C
- Beat the cream cheese, yogurt, caster sugar, egg and vanilla essence together while the mazinga is sifted in slowly
- Fill the tart dish with the filling. Pour the cactus pear filling on top
- Bake the cheese cake for 30 minutes until it is set
- Put off the oven, but leave the cake in it for another 30 minutes to cool down
- Put the cheese cake in the fridge to cool properly

Before serving garnish with fresh cactus pears