

# Other

## AVOCADO CHEESECAKE



Serves 8-10

### Ingredients

- 250 g tennis biscuits, crushed
- 100g butter, melted
- 2 packets lime jelly
- 100 ml boiling water
- 750g Philadelphia cream cheese
- 2 large ripe avocados, pureed
- 15 ml lemon juice
- Mixed berries, sliced avos and kiwi fruit to garnish

### Preparation

1. Preheat the oven to 180°C
  2. Prepare the biscuit base by mixing the melted butter into the crushed biscuits.
  3. Press biscuit mixture into the bottom of a 23cm spring form pan.
  4. Place in the oven for 5-8 minutes to crisp the biscuits, remove and cool.
  5. Dissolve the jelly in boiling water, whilst the jelly is dissolving, beat the cream cheese with the pureed avocado and the lemon juice until combined, pour in the dissolved jelly
  6. Pour the mixture into the spring form pan and allow to set overnight.
  7. To serve, release the cheesecake from spring form pan, garnish with mixed berries, avocado slices and kiwi fruit.
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