

No-Bake Passion Fruit Cheesecake Recipe

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Prep. time : 20 minutes

Cook time : 0 minutes

Ready in 20 minutes plus cooling

Level : Basic

Ingredients:

Graham Crust:

- Graham crackers, ground 100g (3.5oz)
- Butter, melted 50g (1.8oz)

Cream Cheese Mousse:

- Cream cheese 180g (6.3oz)
- Sour cream 50g (1.8oz)
- Milk 50g (1.8oz)
- Sugar 55g (2oz)
- Gelatin 4g (2.5 leaves)
- Vanilla powder
- Cream (35%) 180g (6.3oz)

Passion Fruit Mousse:

- Cream cheese 200g (7oz)
- Passion fruit puree 100g (3.5oz)
- Sugar 70g (2.5oz)
- Gelatin 4g (2.5 leaves)
- Cream (35%) 200g (7oz)

Decoration:

- Strawberries, raspberries, blueberries, red currant, kiwi

Directions

1. To make the crust put ground graham crackers and melted butter into a bowl. Stir with a silicone spatula to combine.
2. Line 16cm (6.3") in diameter, and 6cm (2.3") high cake ring with acetate strip.
3. Transfer the ground cracker mixture into the mold and smooth its surface with the bottom of the glass. Then, smooth the edges using the back of the spoon. After that put everything in the fridge to set.
4. To make cream cheese mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put the cream cheese into a bowl, and mix it with silicone spatula until it becomes smooth. Add sour cream and continue mixing until the mixture becomes uniform. Put the milk into another bowl, add sugar and vanilla and stir with a whisk to combine. Heat up this mixture in the microwave. When the milk gets hot, add gelatin and stir until it melts. Add this mixture to cream cheese mixture and stir with a whisk until it becomes uniform. Whip the cream in a stand mixer fitted with whisk attachment to soft peaks. Add cream cheese mixture into the whipped cream and stir with a whisk until the mixture becomes uniform.
5. Pour the mixture into a prepared mold and shake the mold to distribute the mousse evenly. Then put it in the freezer until it sets completely.
6. To make passion fruit mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put the cream cheese into a bowl, and mix it with silicone spatula until it softens. Put the passion fruit puree into another bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. When the puree gets hot add soaked gelatin and stir until it melts. Pour this mixture while it is warm into the cream cheese and stir with a whisk until the mixture becomes uniform. Whip the cream in a stand mixer fitted with whisk attachment to soft peaks. Add lukewarm passion fruit mixture into whipped cream and stir with a whisk until it becomes uniform.
7. Pour passion fruit mousse mixture onto the frozen cream cheese mousse until you fill the mold to the top. Shake the mold to distribute the mousse evenly, and then put it in the freezer until it sets completely.

8. When the cake is set decorate it with some fresh fruits – strawberries, raspberries, blueberries, red currants and kiwi.
9. There, your delicious no-bake passion fruit cheesecake is done! Enjoy!