

No-Bake Coconut Cheesecake

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Prep. time : 40 minutes

Cook time : 0 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

Cookie Base:

- Graham crackers, ground 85g (3oz)
- Toasted almonds, ground 30g (1oz)
- Butter, melted 50g (1.8oz)

Cream Cheese and Coconut Mousse:

- Cream cheese 340g (12oz)
- Coconut milk (full fat) 250g (8.8oz)
- Unsweetened shredded coconut 15g (0.5oz)
- Sugar 85g (3oz)
- Gelatin 6g (3.5 leaves)
- Coconut liqueur 10g (1Tbsp)
- Cream 35% 250g (8.8oz)

White Chocolate and Coconut Truffles:

- White chocolate 150g (5.3oz)
- Coconut milk 55g (2oz)
- Unsweetened shredded coconut 15g (0.5oz)
- Unsweetened shredded coconut for coating

Decoration:

- Unsweetened shredded coconut
- Red currants

Directions

1. To make the base put ground graham crackers into a bowl, add toasted ground almonds and stir with a whisk. Add melted butter and stir well with a silicone spatula. Line 16cm (6") in diameter cake ring with acetate strip and transfer the mixture into the mold. Smooth it using a back of a spoon and put everything in the fridge to set.
2. To make coconut cream cheese mousse place coconut milk into a measuring cup. Add unsweetened shredded coconut and stir to combine. Heat up this mixture in the microwave, cover it with cling film and leave on the counter for about half an hour to infuse. Soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Strain coconut milk and use only 150g (5.3oz) of the liquid. Add sugar, stir to combine, and heat up this mixture in the microwave. Add soaked gelatin into the hot milk and stir until it melts.
3. Place cream cheese into a bowl, and mix it with silicone spatula to soften. Gradually add coconut milk and gelatin mixture and stir with a whisk until uniform. Next add coconut liqueur and stir again. Whisk cream in stand mixer until soft peaks form. Add whipped cream into the cream cheese mixture and stir with a whisk until uniform.
4. Transfer the mousse into the mold and fill it all the way to the top. Shake the mold to distribute the mousse evenly. If necessary, remove the excess mousse, and smooth the top using a spatula. Sprinkle some unsweetened shredded coconut on top of the mousse and place everything in the freezer to set.
5. To make white chocolate and coconut truffles melt white chocolate in the microwave on low heat, and add warm coconut milk. Stir with a whisk until the mixture becomes uniform. Add shredded coconut and stir well to combine.
6. Put the ganache into a piping bag without tip, and fill small half sphere silicone mold with it. Place the mold in the freezer to set. When the ganache is set combine two by two half spheres and make spheres. Then coat them with shredded coconut. Decorate your cheesecake with red currants and white chocolate and coconut truffles. There, your delicious no-bake coconut cheesecake is done! Enjoy!