

Cheesecake - unbaked

Grainfree Base

1 cup of almonds
1 cup of macadamia nuts
1/2 cup of dates
3/4 cup of desiccated coconut
40g softened butter or coconut oil

In a food processor or thermomix, process the nuts and dates first, then add the coconut and the butter or oil and blend until the mix comes together. Press this mix into a spring form pan and refrigerate while making the cheese mix.

Cheese Mix

500g fresh curd cheese, cream cheese, or ricotta
Juice of one lime
100g honey
2 tablespoons gelatine, dissolved in 1/4 cup of warm water.

Mix altogether in a food processor or thermomix. Pour on top of the nut base and return to the refrigerator until set.

Notes: Use any mix of nuts and seeds that you like in the base. For the cheese, I have mixed curd cheese, ricotta, and yoghurt so any mix will work. You can add other fruit into the mix, or serve fruit on top of the cheesecake. Mango, passionfruit, stone fruit or berries would all be great. If adding the fruit into the cheese mix, fold in gently so that it retains some texture. If you like your cheesecake a bit sweeter, feel free to add more honey.