

Labneh cheesecakes with lime and coriander

Takes 2 hours, serves 4 and uses four 9cm chef's rings

INGREDIENTS

100g jumbo oats
40g dried coconut flakes
2 tablespoons egg white (approx 1 large egg)
2 teaspoons coconut butter

1 very ripe, soft mango (240g flesh), roughly chopped
380g labneh (see my guide to making great labneh)
140g coconut cream
2 large eggs
juice and zest of 2 limes
16g coriander leaves, chopped
20g pistachio nuts, crushed

DIRECTIONS

Preheat your oven to gas mark 3, 325°F, 163°C, 143°C fan.

Spread the oats on a baking sheet and place in the oven for 5 minutes, then add the coconut flakes and cook for a further 10-15 minutes until lightly coloured.

Remove from the oven, cool, then thoroughly mix with the coconut butter and egg white.

Place a sheet of greaseproof paper on a baking sheet, then grease the inside of the chef's rings and place them on the baking sheet. Divide the oat mixture evenly between the four rings and press it down firmly to make a compressed base layer. Cook in the oven for a further 15-20 minutes, then set aside to cool.

Combine the mango, labneh, coconut cream, eggs, lime zest and juice and coriander in a mixing bowl and whisk with an electric mixer for a few minutes until thoroughly combined.

Turn your oven down to gas mark 2, 300°F, 149°C, 129°C fan.

Pour the mango mixture into the chef's rings, filling them to the top, then place in the oven for 60 minutes.

Remove from the oven, top each cheesecake with crushed pistachio and leave to cool. Run a small, thin knife around the outside of each cheesecake before gently lifting the chef's ring off, then chill before serving.

