

Cactus Pear Fruit Cheesecake



Makes one large cheesecake

*Checked and edited by Dr Alba du Toit
Recipe developed by Yo-Chai Huang*

PREP TIME: 1 hour

INGREDIENTS:

- 6 red cactus pear fruits
- 200 g (one packet) Tennis biscuits
- 80 g melted butter
- 500 g (2 tubs) cream cheese
- 300 ml (1 tin) condensed milk
- juice of 1 lemon

METHOD:

- Wash six cactus pear fruits under cold water to remove most of the thorns.
- Blanch the cactus pear fruit in boiling water for 60 seconds, remove and place in cold water to stop the cooking process.
- Peel the outer skin from the cactus pear fruits.
- Place the peeled fruits into a food processor or a blender and liquidise into a smooth pulp or juice.
- Pass the pulp through a sieve to remove the seeds.
- Place the Tennis biscuits in a food processor and crush to fine crumbs. Stir in the melted butter. Press the mixture into the base of a lightly greased loose-bottomed round quiche or flan tin. Refrigerate for the base to set.
- Mix the cream cheese, condensed milk and the lemon juice thoroughly using an electric mixer.
- Spoon the filling into the biscuit crust and level.
- Drop spoonfuls of cactus pear juice onto the mixture and swirl it into the mixture to create a marbled effect. Cover and chill in the refrigerator.
- Remove the tart from the tin by placing the tart on an upturned bowl and gently sliding the tin downwards. Use a palette knife to slide the tart from the bowl onto a serving platter.
- Serve chilled

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