



MANGO COCONUT CHEESECAKE BITES

Глазуровані сирки

1 HR ACTIVE • POTION MASTER • DESSERTS



INGREDIENTS

FOR THE COCONUT CHEESE BASE

- 500g farmer's cheese or cottage cheese, blended smooth
- 60 to 70g powdered sugar
- 40 to 60g heavy cream, added gradually
- 50 to 60g finely ground coconut flakes
- Mango or coconut extract, a few drops (optional)

FOR THE WHITE CHOCOLATE SHELL

- 200 to 250g white chocolate, chopped
- 10 to 15ml coconut oil
- Oil-based candy colour (optional, for decor)

FOR THE MANGO CARAMEL

The hidden centre

- 150g granulated sugar
- 30 to 40g glucose syrup (optional)
- 1 to 2 tbsp water
- 150g mango puree, fresh, frozen, or store-bought
- 70g heavy cream
- 20g cold butter, cubed
- Pinch of salt

INSTRUCTIONS

STAGE 1: MAKE THE BASE

1. Blend the cheese and powdered sugar until smooth, adding the heavy cream a spoonful at a time and controlling the texture as you go. Stop once it is pliable and dough-like, not runny.
2. Fold in the coconut flakes and, if using, the extract. Set aside.

STAGE 2: MAKE THE MANGO CARAMEL

1. Blend the mango until smooth if you are starting from fresh or frozen fruit. Store-bought puree works too.
2. Combine the sugar, glucose syrup, and water in a pot. Heat evenly, swirling the pan instead of stirring with a spoon.
3. As soon as it starts to bubble and turn golden, around 250 to 260°F (120 to 127°C), remove from the heat right away so the sugar does not overcook, then stir in the mango puree.
4. Return to the heat and bring back to a boil for 1 to 2 minutes, stirring.
5. Add the cream and butter and reduce until soft and jam-like. Season with a pinch of salt. Cool completely before using.

STAGE 3: ASSEMBLE AND FREEZE

1. Spread a layer of the coconut cheese base into your mold. If the mixture feels too soft to hold its shape, blend in a little more cheese.
2. Make a well in the centre and fill it with the cooled caramel, then cover with more of the base and smooth the top.
3. Freeze for 2 to 3 hours. Overnight is even better.

STAGE 4: DIP AND DECORATE

1. Melt the white chocolate over a double boiler, then stir in the coconut oil to thin it out and help the coating go further.
2. Remove from the heat and quickly dip each frozen bite, letting the excess drip off, then set on a plate to firm up.
3. Stir candy colour into any remaining chocolate and drizzle over the top, or decorate however you like.
4. Chill for 15 to 20 minutes before serving so the shell stays crisp. Enjoy!

NUTRITIONAL VALUE

Values are approximate, per 100g (based on a batch of 12):

~290 kcal

CALORIES

17g

TOTAL FAT

30g

CARBOHYDRATES

6g

PROTEIN



LANTERN KITCHEN STORIES