TATUA
Specialised Dairy

No Bake Mascarpone Cheesecake

Ingredients

Gluten Free Crust
1 cup dates- soaked
2 1/2 cups raw walnuts
2 Tbsp shredded coconut
Pinch of salt
4 Tbsp butter

Filling
2 cups cream
450g Tatua Mascarpone
2 tsp vanilla extract
1 cup icing sugar
Zest of one lemon

Garnish
50g pistachios
8 strawberries
Tatua Dairy Whip, to serve

Method

1. Soak dates in boiling water for 10 minutes. Remove dates from the water, allow to cool. Squeeze out any excess water.
2. Add dates, walnuts, shredded coconut, cocoa powder, and salt into a blender. Blitz for 30 seconds. Scrape down the sides often for an even blitzed crumb. Pour in the butter. Blitz for 30 seconds more.
3. Line the bottom of a spring form tin with greaseproof paper.
4. Using a spatula or the bottom of a measuring cup, press the crumb into the cheesecake base.
5. Place the base into the fridge to set.
6. Whisk the cold cream till stiff peaks have formed.
7. Using a hand mixer, beat the Tatua Mascarpone on a medium speed till smooth. Shift in the icing sugar, pour in the vanilla extract, lemon zest and lemon juice. Beat on medium speed – till smooth.
8. Using a spatula, fold through the whipped cream.
9. Pour the mixture into the chilled crust. Use the spatula to smooth out the top. Cover in plastic wrap. Place into the fridge for 12 hours to set.
10. Garnish with fresh strawberries and chopped pistachios & Tatua Dairy Whip Whipped Cream.