

No bake passion fruit & lime cheesecake

Ingrédients

- 270g chocolate crêpes dentelles
- 90g butter
- 650g philadelphia
- 65g lime juice
- 120g sugar
- 310g liquid cream
- 3 passion fruits

Préparation

1. Do you prefer cheesecake with or without baking?
2. I confess that I generally prefer with baking, but that doesn't prevent me from also appreciating the other version, which is faster and has the advantage of not requiring an oven.
3. Here I made an exotic version, lime & passion fruit, with a little bit of chocolate in the base!
4. You can adapt it with the citrus fruit of your choice in the cream, and the fruits you want as decoration (lemon-raspberry, lime-pineapple.
5.).
6. The recipe is super easy, the only constraint is that the cheesecake must wait in the refrigerator a few hours before being eaten!
7. Prep time : 20 minutes + several hours, or a night rest For a 22 to 24cm cheesecake | 8 to 10 servings :
Base : chocolate crêpes dentelles butter Melt the butter.
8. Crumble the crêpes dentelles and add the melted butter.
9. Mix well.
10. Put the circle or mold on your serving dish with, if you have, a rhodoid strip (it will be easier to remove from the mould), then pour the cookie mixture into the bottom.
11. Press it well with the bottom of a glass for example by pressing it as much as possible.
12. Put the base in the fridge while you make the cream.
13. Lime cream : philadelphia lime juice The zest of two limes sugar liquid cream Mix the philadelphia with the lime juice and zest.
14. Then add the sugar and mix again.
15. Whip the liquid cream into whipped cream, then gently add it to the previous mixture.
16. When the cream is homogeneous, pour it into the circle.
17. Smooth the surface and put in the refrigerator for at least 3 hours, or better, overnight.
18. Finishing : Lime zests 3 passion fruits A few crumbled crêpes dentelles Take the cheesecake out of the fridge, remove the circle and the rhodoid.
19. Then decorate with passion fruit, lime zest and a few crêpes dentelles before enjoying!