



RECIPE

UPSIDE DOWN MANGO AND BANANA CHEESECAKE

INGREDIENTS

100 GRAMS SOFT CHEESE
100 GRAMS GREEK YOGHURT
1 TABLESPOON OF HONEY
A DROP OF NATURAL FOOD COLOURING
1 DIGESTIVE BISCUIT
1/2 MANGO
1/2 BANANA

EQUIPMENT

Small pot for Cheesecake
Bowl and spoon for mixing
Chopping Board
Knife

INSTRUCTIONS

1. Crush the digestive biscuit in the bag with a spoon and leave to one side.
2. Peel and prepare the mango and banana. (refer to preparing a mango guide for this)
3. Use a spoon to loosen the soft cheese a little.
4. Add the yoghurt to the soft cheese and mix together in a bowl.
5. Mix in the food colouring and honey to make an orange cheesecake mixture.
6. Layer the bananas and mango, cheesecake mixture in your pot and sprinkle the crust biscuit on the top.

Top Tip: You can serve the cheesecake with your favourite fruits and flavour it with any flavour you want.

PLEASE MULTIPLY INGREDIENTS FOR MORE CHEESECAKES

