



PREP: 40 min +
chilling
COOK: 70 min
SERVES: 12

Eton Mess Passionfruit Cheesecake

Have your eton mess and a cheesecake too! This no bake mash-up is topped with whipped cream, meringue kisses and fresh mango for an easy but dramatic dessert.

Ingredients

Base

180g butternut snap biscuits
90g butter, melted

Filling

¼ cup (60ml) boiling water
1 tbsp gelatine
500g cream cheese
cup (150g) caster sugar
1/3 cup 80ml passion fruit pulp
(approx 3 passionfruits)
Queen Yellow Food Colour
300ml thickened cream

Method - Base

STEP 1

Grease and line the base of a 20cm round cake tin with baking paper.

STEP 2

In a food processor, crush biscuits to a fine crumb. Add melted butter and mix to combine. Using the back of a spoon flatten into prepared tin.

Method - Filling

STEP 1

Pour boiling water into a small heatproof bowl, sprinkle over the gelatine and set aside.

STEP 2

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Ingredients

Queen Pillar Box Red Food Colour

Meringues

3 large egg whites at room temperature

3/4 cup (165g) Sugar

1/3 cup (80 ml) water

1/2 tsp Queen Vanilla Bean Paste

Cream

600ml thickened cream

1/4 cup (40g) icing sugar

1-2 tsp Queen Vanilla Bean Paste

Fresh passionfruit and mango, to decorate

Method - Filling

In the bowl of a stand mixer beat cream cheese until smooth. Add sugar, passion fruit and 10 drops Yellow Food Colour, mixing to combine. Add gelatine and mix until smooth.

STEP 3

In a separate bowl, whip cream to firm peaks. Fold into cream cheese mixture. Split mixture in half and add a two drops of Red Food Colour to one half and fold through. Spoon alternate colours over prepared base and swirl with a skewer to create marbled effect. Chill for 3 hours or until set.

Method - Meringues

STEP 1

Preheat oven to 100°C (fan forced).

STEP 2

Prepare 150g of the Meringue & Pavlova Mix according to pack directions adding 1/4 cup of water and vanilla bean paste.

STEP 3

Line a baking tray with baking paper and stick the corners down with a little bit of the meringue mixture. Transfer 2 tbsp of meringue mixture into a bowl and colour with a few drops of yellow food colour. Paint stripes of yellow meringue into a piping bag fitted with a round piping tip, then spoon in remaining meringue. Pipe meringue kisses onto trays and bake for 45 minutes to 1 hour until meringues peel easily from baking paper.

Method - Cream

STEP 1

Combine cream, sugar and Vanilla Bean Paste in a bowl and whip to firm peaks. Spoon onto chilled cheesecake and top with meringue kisses, crushed meringue, passionfruit and mango.

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