No-Bake Mango Cheesecake Desserts with Strawberries

czas przygotowania: **40 min**

poziom trudności: **średni**



Delicious individual no-bake cheesecakes combining a creamy mango filling with a light, fruity strawberry mousse. Served in glasses over a crunchy oat biscuit base, these colourful desserts are finished with fresh strawberries, juicy mango and chopped pistachios. A refreshing tropical treat that's perfect for summer gatherings, garden parties and special occasions.

Składniki

For the mango cheesecake filling:

- Full-fat quark (thick and finely blended) – 250 g
- Mascarpone – 250 g
- Gellwe Mango Flavour Jelly – 1 sachet
- Hot water – 250 ml
- Mango purée – 300 g
- Whipping cream (36% fat) – 200 g
- Icing sugar – 50 g

For the strawberry mousse:

- Gellwe Strawberry Flavour Jelly – 2 sachets
- Hot water – 250 ml
- Fresh strawberries – 500 g
- Whipping cream (30% fat) – 300 g

For the biscuit base and decoration:

- Oat biscuits – 200 g
- Fresh mango – ½
- Fresh strawberries – 200 g

Sposób przygotowania

- Chopped pistachios – 2 tbsp