

Tropical Passionfruit Cheesecake

A vibrant and exotic cheesecake with the tangy flavors of passionfruit and a coconut crust, topped with a passionfruit glaze and fresh tropical fruits.

PREP TIME: 40 minutes

COOK TIME: 1 hour 10 minutes

CRUST:

1 1/2 C crushed graham crackers
1/2 C shredded coconut

1/4 C sugar
6 T melted butter

CHEESECAKE FILLING:

3 pkg (8 oz each) cream cheese, softened
1 C sugar
1 t vanilla extract
3 lg eggs

1/2 C sour cream
1/2 C passionfruit juice
1/2 C brewed Passionfruit Tango tea,
cooled

TOPPING:

1/2 C passionfruit pulp
1/4 C sugar
1 T cornstarch

1/4 C water
1/2 C diced tropical fruits (mango,
pineapple, kiwi)

PREHEAT THE OVEN to 325°F.

MIX THE CRUST INGREDIENTS in a bowl until well combined. Press the mixture into the bottom of a 9-inch springform pan.

BAKE THE CRUST for 10 minutes, then let it cool.

BEAT THE CREAM CHEESE and sugar together until smooth. Add the vanilla extract and mix well.

ADD THE EGGS one at a time, beating well after each addition.

BLEND IN THE SOUR CREAM, passionfruit juice, and Passionfruit Tango tea until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 10 minutes, or until the center is set.

COOL THE CHEESECAKE to room temperature, then refrigerate for at least 4 hours or overnight.

COMBINE THE PASSIONFRUIT PULP, sugar, cornstarch, and water in a saucepan. Cook over medium heat until thickened.

COOL THE GLAZE before spreading it over the cheesecake.

GARNISH WITH DICED TROPICAL FRUITS before serving.

If you cannot find Passionfruit Juice or Pulp in your local grocery store, here's how you can make it:

Homemade Passionfruit Juice

6-8 passionfruit
4 C water

1/4 C sugar (optional)

CUT THE PASSIONFRUIT in half and scoop out the pulp into a blender.

ADD THE WATER and blend until smooth.

STRAIN THE MIXTURE through a fine mesh sieve to remove the seeds.

ADD SUGAR to taste, if desired.

CHILL and serve.

Homemade Passionfruit Pulp

6-8 passionfruit

CUT THE PASSIONFRUIT in half and scoop out the pulp into a bowl.

USE IMMEDIATELY or store in an airtight container in the refrigerator for up to a week.