

2024 UConn Dining Culinary Olympics Winning Recipe

Mango Cheesecake

Lulu Hernandez

Crust

2 sleeves graham crackers
2 tablespoons brown sugar
1/2 teaspoon cinnamon
2/3 cup melted butter

1. For the crust blend crackers in food processor add to a bowl
2. Add brown sugar and cinnamon mix well
3. Add melted butter and mix to a sandy consistency
4. Put mixture in the springform pan and spread out evenly over the whole pan
5. Refrigerate until needed

Filling

5 ripe mangos
1 can evaporated milk
1 can sweetened condensed milk
12 oz cream cheese
3 tablespoons lime juice
3 packets gelatin
3/4 cup cold water

1. Start with cold water and dissolve gelatin set aside to allow gelatin to bloom.
2. Peel and dice mangos, place in blender and puree till smooth
3. Add evaporated milk, sweetened condensed milk and cream cheese and blend together
4. Warm bloomed gelatin over a double boiler until it is liquid
5. Add gelatin liquid and lime juice to cream cheese mixture and blend together
6. Pour over chilled crust and refrigerate for 3 hours

Mango Glaze

2 ripe mango
2 tablespoons water
1 tablespoon lime juice
2 tablespoons white sugar

1. Peel and dice mangos and puree until smooth.
2. Add lime juice water and sugar and heat in a saucepan to a simmer for 5 minutes.
3. When cake is setup, pour glaze over evenly.