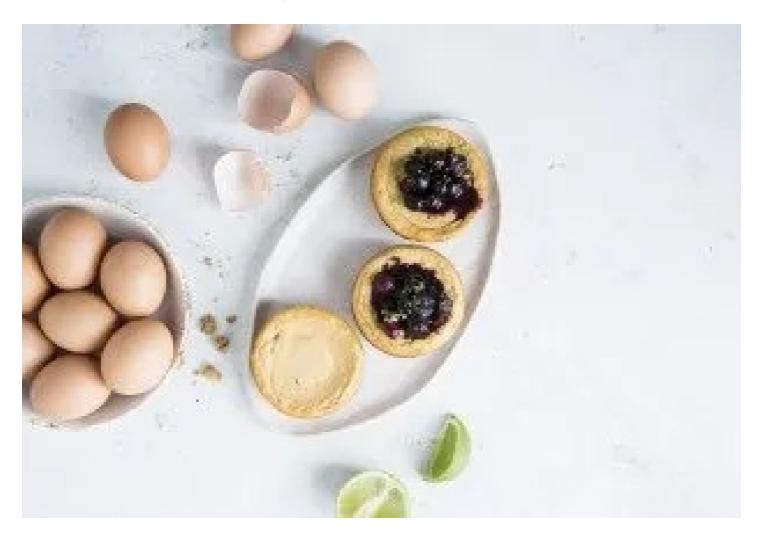
Mini Lime Ricotta Cheesecakes With Blueberry Compote

Preparation time:	60 mins
Serves:	6 people
User Rating:	★★★★ ☆
- Publication: Categories:	31 July 2018 Desserts, Vegetarian

Makes 4-6 mini cheesecakes / Double to make 1 large cheesecake



Ingredients

BASE

- 200gms of digestive biscuits
- 70gms of coconut oil, melted (about $\frac{1}{4}$ of a cup + a tbsp

FILLING

- 2 x eggs
- 500g of ricotta cheese
- Zest of 1 lime

- ¹/₄ of a cup of coconut sugar
- 2 tbsp. of plain flour

BLUEBERRY COMPOTE

- 2 x cups of frozen blueberries
- Juice of 1 x lime
- 2 x tbsp. of coconut sugar\
- 2 x tbsp. of water

Method

- 1. In a food processor, process the biscuits until they form a fine crumb.
- 2. Continue processing, and pour in the coconut oil in an even stream until all is added and the mixture comes together.
- 3. Press the mixture into the bottom of small, non-stick tart molds (or grease some molds with coconut oil), using the bottom of a glass to press down firmly and evenly.
- 4. Place in the fridge to set (at least 15 minutes).
- 5. Preheat a fan-forced oven to 150c.
- 6. Clean your food processor then add the ricotta, eggs, lime zest and coconut sugar.
- 7. Process until a batter is formed similar to the consistency of pancake batter.
- 8. Sift the flour and add, processing until smooth again.
- 9. Spoon the cheesecake mixture evenly into prepared bases.
- 0. Bake at 150c for about 30 minutes, or until the middle is set and begins to crack slightly.
- 1. Turn off the oven and leave the cheesecakes in there to cool, with the door kept open about an inch with a tea towel.
- 2. Once cooled, refrigerate for at least 2 hours before removing from the molds to serve.
- 3. To make the blueberry compote, cook all the ingredients on a low heat for 5-7 minutes, or until the syrup starts to thicken and the blueberries start to soften.
- 4. Serve the cheesecakes with blueberry compote spooned over the top, and a little lime zest to finish.

Nutritional Information





All nutrition values are per serve.