



# Mascarpone Kiwi Cheesecake



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**Servings:** 4  
**Total Time:** 50 mins  
**Cooking Time:** 7 mins  
**Resting Time:** 30 min (to chill)



## METHOD

### For the Biscuit Base

Add the coconut & coconut flour to a large frying pan and over a medium-high heat, lightly toast the mixture for about 7 mins while continually stirring to avoid burning. Remove from the heat, add the butter and stir until fully combined.

Press into a greased small (20cm) loose-bottomed flan or pie tin & refrigerate until required.

### For the Filling

Lightly crush the walnuts, mash the kiwi fruit with a fork and add to a mixing bowl. Add the mascarpone, juice & zest of a lime and the stevia. Mix well to combine. Remove the base from the refrigerator.

Spread the mascarpone mixture over the base and return to the refrigerator for 30 mins to chill.

### For the Topping

Slice the kiwi fruit and arrange on top of the filling. Refrigerate until serving.

## INGREDIENTS

### For the Biscuit Base

1 cup desiccated coconut  
1 Tbsp coconut flour  
3 Tbsp butter



### For the Filling

25g walnuts  
1 kiwi fruit, peeled  
250g mascarpone  
1 small lime or lemon (juice & zest)  
1 tsp stevia



### For the Topping

3 kiwi fruit, peeled

## VARIATIONS

Use 250g strawberries or any fruit instead of kiwi fruit using ¼ for the filling & the rest for the topping.