

More than 1 hour

Serves 6

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Ingredients:

Crust:

- 2 packets (125g each) wholewheat cookies, crushed
- ¼ cup (60ml) butter, melted

Filling:

- 1 Tbsp (15ml) powdered gelatine
- 2 Tbsp (30ml) cold water
- ¼ cup (60ml) boiling water
- 2-3 Tbsp (30-45ml) castor sugar
- 1 tub (250ml) cream cheese
- 1 cup (250ml) Greek-style plain yoghurt (plain double-cream yoghurt works well too)
- 1 tsp (5ml) vanilla seeds, essence or extract
- ¼ cup (60ml) orange marmalade

Topping:

- 4 kiwis, peeled and chopped
- 1 green apple, cut into matchsticks
- 1 green melon (winter melon), seeded and scooped into balls
- Handful mint leaves
- 1 tub (100g) gooseberries
- Juice (60ml) and grated peel of 1 lime
- 2 tsp (10ml) castor sugar
- 1 tsp (5ml) vanilla seeds, extract or essence

Method:

1. Blitz cookies in a food processor until they resemble fine breadcrumbs.
2. Mix with butter and press into the bottom of a 20cm loose-bottomed tart or cake tin.
3. Sprinkle gelatine over cold water and set aside for 5 minutes.
4. Dissolve thickened gelatine 'jelly' in boiling water, then mix gelatine mixture with

remaining filling ingredients.

5. Beat well with an electric mixer until smooth.
6. Pour mixture over crust and leave to set in the fridge.
7. Toss together the topping ingredients and leave to macerate for 30 minutes to infuse and create a slight syrup.
8. Spoon topping over tart and serve.