



Tangy yet sweet are the two words I describe my orange and white chocolate cheese cake. It's so easy to make, but extremely tasty to have!



## Ingredients

### For the crust

4 oatibix biscuits  
3 tablespoons of desiccated coconut  
5 tablespoons of butter

### For the filling

100 g of white chocolate  
125 g of crème cheese  
1 orange, zested

### For the orange compote

2 oranges  
3 tablespoons of sugar  
1/2 a cup of orange juiced

## Method:

Take oatibix biscuit and crush it with your hands until it forms fine crumbs. To this add your desiccated coconut and mix it all up. Melt your butter in the microwave for a few seconds and add it to these two ingredients. Mix it all up until combined throughout then press it to the bottom of your container.

Prepare your cheese filling. In a bowl, add your crème cheese. It should be at room temperature. Whisk it for about a minute then set aside. Melt your white chocolate and add it to the cheese followed by your orange zest. Mix these all up then spread evenly these over the oatibix crust. Refrigerate for a few hours.

Then you can begin working on your compote. In a pan, add your sliced orange, together with the sugar and the fresh orange juice. Let this simmer, on low heat, until it thickens and the orange buds burst. Remove from the heat and allow to cool down to room temperature.

After your cheese cake has set, add your orange compote on top as the final layer and serve!



SERVE WITH: anything you fancy 😊

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/orange-white-chocolate-cheese-cake/>