

Mandarin Cheesecake

4	<i>egg whites</i>	Pre-heat oven to 425°F.
4	<i>egg yolks</i>	Whip egg whites and
½ cup	<i>sugar</i>	half of the sugar until
1 tsp	<i>vanilla extract</i>	firm.
¾ cup	<i>flour</i>	Whip egg yolks and
2 tbsp	<i>corn starch</i>	remaining sugar, then
◇		fold in egg whites. Add
½ cup	<i>orange marmalade</i>	vanilla extract. Sift
◇		flour and corn starch
4 envelopes	<i>gelatin</i>	and carefully fold into
30oz	<i>canned mandarin oranges</i>	the dough.
1½ lbs	<i>cream cheese</i>	Transfer dough to a
1 cup	<i>plain yoghurt</i>	spring form and bake
2 tbsp	<i>lemon juice</i>	for about 10min; check
1 cup	<i>sugar</i>	that it has baked
1 tbsp	<i>vanilla extract</i>	completely by probing
1 cup	<i>whipping cream</i>	with a wooden skewer.

Let cake bottom cool in the form. When at room temperature and coat with marmalade.

Drain mandarin oranges saving the juice. Sprinkle gelatine on juice and let sit for about 1 min; then dissolve in hot water.

Blend gelatine with cream cheese, yoghurt, half the mandarin oranges, lemon juice and sugar. Whip cream and fold into filling.

Coat cake bottom with filling and refrigerate over night. Decorate with remaining mandarin oranges.