



Japanese Cheesecake

INGREDIENTS

- 250g cream cheese
- 50g unsalted butter
- 1/3 cup milk
- 63g plain flour
- 2 tbsp cornstarch
- 2 tsp vanilla
- 5 eggs (room temp)
- 100g caster sugar

Garnish

- Icing sugar for dusting
- Whipped cream
- Icing sugar for dusting
- Matcha green tea for dusting



Serves: 8



Prep Time: 30 min



Cooking Time: 60 min

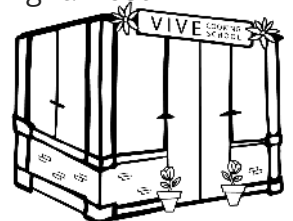
METHOD

1. Preheat the oven to 160°C and position a rack on the lowest level.
2. Melt the cream cheese, butter and milk in a double boiler until completely melted and smooth. Let cool to room temperature.
3. Spray a 20cm springform cake tin with non-stick cooking spray and stick baking paper on the inside ring. Wrap the outer cake tin base with two sheets of heavy duty foil. Ensuring you have no holes or joins on the bottom (this will let water into your cake). Place the prepared springform cake tin in a 20x35cm baking dish. Set aside.
4. Separate the egg yolks from the egg whites. Once the cream cheese mixture is at room temperature, whisk in the egg yolks one at a time. Then whisk in the vanilla.
5. Sift in the flour and cornstarch. Mix until just combined.
6. Beat the egg whites using an electric mixer while slowly adding in the granulated sugar. Continue to beat the egg whites until it forms soft to stiff peaks. Gently fold 1/3 of the meringue at a time into the cream cheese mixture using a rubber spatula.
7. Pour the batter into the prepared springform cake tin. Carefully add hot water into the larger baking dish to about 2 1/2 cm deep. Bake on the lowest rack for about 45-60 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.
8. Turn off the oven and let cool in the oven with the door ajar for 1 hour. Then bring to room temperature, and chill in the fridge for 4 hours or overnight. Dust



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with powdered sugar and matcha green tea before serving with whipped cream, lime segments.



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