

Dilmah Berry Tea Cheesecake



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Exceptional Berry
Sensation

Ingredients

Dilmah Berry Tea Cheesecake

- 200g Arnott's chocolate ripple biscuits
- 150g unsalted butter, melted
- 1 tbsp icing sugar
- 250g Barambah blueberry yogurt
- 250g Barambah strawberry yogurt
- 250g Philadelphia cream cheese
- 6 sheets gelatine, gold strength
- 1 tbsp of boiling water
- 200g milky bar white chocolate buttons



- 3 tbsp Barambah cream
- 4 Dilmah Berry Sensation Tea bags
- 2 cups boiling water
- 6 sheets gelatine, gold strength
- 1 tbsp of boiling water
- 6 tbsp castor sugar
- 4 large ripe strawberries
- 8 raspberries
- Extra raspberries for decoration
- Edible gold dust

Methods and Directions

Dilmah Berry Tea Cheesecake

- In a food processor, blend biscuits until fine crumb consistency and pour in melted butter whilst blitzing.
- Press the crumb base mixture into the pre-prepared stiff plastic tubes with the end of a small rolling pin, ensuring mixture is very even. Refrigerate for 30 minutes.
- In a double boiler, add the white chocolate buttons and cream and stir until the chocolate is melted and runny.
- In a clean food processor, add the cooled melted chocolate to the blitzed cream cheese and yoghurt and blitz until smooth and thick.
- Soften 6 sheets of gelatine in a bowl of cold water. Drain well and dissolve in a table spoon of boiling water.
- Add this to the cheesecake mixture and stir through.
- Remove base from fridge and add cheesecake mixture and place back in fridge for approximately 2 hours or until set.
- Steep 4 Dilmah Berry Sensation tea bags in 2 cups of freshly boiled water for 5 minutes occasionally jiggling the tea bags.
- **Tip:** Gently remove tea bags and do not press against the jug sides. This will eliminate any bruising to the black tea leaves so as to not cause any unnecessary bitterness.
- Finely dice the strawberries and add to the brewing tea.
- In a small metal sieve, add the raspberries. Extract the juice by pressing the raspberries with the back of a spoon into the jug of brewing tea and strawberries.
- Strain strawberries into sieve and then press through with the raspberry pips to extract extra berry juice.
- Add the sugar and stir.
- Soften another 6 sheets of gelatine in a bowl of cold water. Drain well and dissolve in a table spoon of boiling water. Add into the brewed tea mixture to complete the jelly.
- Once the jelly has cooled, remove set cheesecake from fridge and with the back of a spoon, very gently pour the jelly mixture over the cheesecake mixture and place back in fridge until set.
- Once set, carefully unwrap the plastic tube and place a raspberry on top.
- Add a touch of luxury with a small sprinkle of edible gold dust on top of each tube of



cheesecake.

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