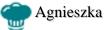


Green Tea Cheesecake





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- Sub Category Name Food Desserts
- Recipe Source Name Tea infused

Used Teas



t-Series Sencha Green Extra Special

Ingredients

Green Tea Cheesecake Dilmah Green Tea Sencha

- 1kg Cottage Cheese
- 1 heaped tbsp Wheat Flour
- 1 tbsp Potato Flour
- 5 Eggs
- ¾ cup Sugar



- 1 cup Heavy Cream
- a bar of White Chocolate
- 4 tbsp Dilmah Sencha Tea
- Cranberries and Nuts for garnishing

Dilmah Green Tea Sencha

- 200g of Dark Biscuits
- 50g Nuts, of choice
- 100g Butter

Methods and Directions

Green Tea Cheesecake

- 1. Prepare ½ glass of Dilmah Sencha Green tea as a strong infusion/brew.
- 2. Prepare the base by blending the biscuits and nuts followed by the butter to form a circular base for a springform cake tin, and chill in the fridge.
- 3. To make a glaze, combine the cream and chocolate, and heat until the chocolate dissolves completely.
- 4. Add the matcha, stir, take off heat and let cool.
- 5. Mix eggs with sugar, add cheese, flour, and beat well. Mix in the prepared tea., stir briefly and pour over the refrigerated base.
- 6. Pour water into a large baking pan and placed in a preheated oven. Position the cheesecake cake tin wrapped in aluminum foil on it and bake for 10 minutes at 180 degrees, then 80 minutes at 110 degrees.
- 7. Pour the glaze over the slightly cooled cheesecake, decorate with cranberries and nuts.
- 8. Once cooled completely, place under refrigeration, preferably overnight.
- 9. Slice and serve chilled.

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