

Green Tea Cheesecake



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Agnieszka

- 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
- $\frac{3}{4}$ 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.