

## Pure Peppermint cheesecake with Moroccan mint tea glaze



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



t-Series Pure  
Peppermint Leaves



t-Series Moroccan  
Mint Green Tea

### Ingredients

#### Pure Peppermint cheesecake with Moroccan mint tea glaze Cheesecake

- 250g cream cheese
- 75g castor sugar
- 4 egg yolks



- 50ml cream
- 4 gelatin leaves
- 150ml cream infused for 24 hours with 2 tbsp of Dilmah Pure Peppermint leaves
- 4 egg whites
- 100g castor sugar

### **Glaze**

- 220ml boiling water
- 1 Dilmah Moroccan Mint tea bag
- 3 leaves softened gelatin

### **Honey sponge sheets**

- 10 egg yolks
- 60g honey
- 45ml canola oil
- 10 egg whites
- 150g castor sugar
- 140g fine flour

## **Methods and Directions**

### **Pure Peppermint cheesecake with Moroccan mint tea glaze**

#### **Cheesecake**

- Beat the cream cheese, castor sugar and yolk until smooth, scraping down the sides as you go.
- Soften leaf gelatin in cold water while 50ml of cream heats in a pan.
- Add the softened gelatin minus all water to the hot cream
- Remove from stove and mix together.
- Mix the gelatin into the cream cheese mixture.
- Whisk the strained 150ml of cream to a soft peak and fold into cream cheese.
- Whisk the egg whites with the sugar until soft peak and fold into cream cheese.
- Pour into a acetate lined 4cm diameter round mould with a honey sponge base.
- Leave in refrigerator to set.
- Once set, glaze with Dilmah Moroccan Mint tea jelly.

#### **Glaze**

- Add the softened gelatin to the cup of tea and mix thoroughly until all the gelatin has dissolved. Use to glaze cheesecakes once it has come to room temperature.

#### **Honey sponge sheets**



- Whisk together eggs yolks, honey and oil.
- In another bowl, whisk egg whites and caster sugar to a soft peak.
- Fold the yolk mix into the whites.
- Fold the sifted flour in last.
- Spread evenly over a 40cm by 60cm lined baking tray.
- Bake at 230°C for 7 minutes.

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