

NO-BAKE PANDAN CHEESECAKE WITH RASPBERRY NAMA CHOCOLATE AND GINGER WAFFLE



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

NO-BAKE PANDAN CHEESECAKE WITH RASPBERRY NAMA CHOCOLATE AND GINGER WAFFLE

Coconut Sponge

- ½ cup castor sugar
- 3 eggs (separated)
- ¼ cup almond meal
- ¾ cup fine desiccated coconut

Pandan Cheesecake

- 1 cup thickened cream
- 250g cream cheese (at room temperature)



- ¼ cup castor sugar
- Pandan extract

Raspberry Nama Chocolate

- 200g white chocolate
- 80g heavy cream
- 20g butter
- 1 tbsp of dried raspberry

Ginger Waffle

- 60g butter (melted)
- 35g flour
- 3 tbsp fresh ginger, shredded
- 45g glucose
- 90g sugar

Methods and Directions

NO-BAKE PANDAN CHEESECAKE WITH RASPBERRY NAMA CHOCOLATE AND GINGER WAFFLE

Coconut Sponge

- Combine egg yolks, sugar, coconut and almond meal and beat until light and fluffy.
- Then beat egg whites with 1 tbsp of sugar to stiff peaks.
- Gently fold the egg yolk mixture with the egg white.
- Spread evenly onto a large baking tray and bake at 160C for 20 minutes.

Pandan Cheesecake

- Beat the cream cheese with the castor sugar until light and fluffy.
- Add the pandan extract to desired taste.
- Whisk the thickened cream until soft peaks form.
- Combine the two mixtures together.
- In a lined baking tin, place in the coconut sponge and then carefully spread the above mixture on top and chill for at least 6 hours.

Raspberry Nama Chocolate

- Bring the cream to a boil and simmer.
- Stir in the chocolate, gently stirring until the chocolate is completely dissolved.
- Add in the butter and the raspberry powder and stir well.



- Place on a lined square tin and chill for at least 6 hours.

Ginger Waffle

- Melt the butter.
- Combine all the ingredients together to form a soft dough. Chill until firm.
- Roll into a small ball and bake at 200C till golden brown.
- Cut the dough into thin strips and bake at 200C until golden brown.

To Serve

- Cut a small piece of the cheesecake.
- Scoop out one small piece of Raspberry Nama Chocolate and place on top.
- Garnish with a thin piece of ginger biscuit.

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