

YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND SESAME TUILLE



0 made it | 0 reviews



Adli Kasi



Yam An Nie

Citrusy Japanese Yuzu Cheesecake served with pineapple texture, sesame tulle and candied lime peel.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND SESAME TUILLE

Yuzu Cheese Cake

- 250ml Yuzu Juice
- 4 Eggs
- 180g Sugar
- 300g Butter
- 200g Cream, whipped
- 6g Gelatin Powder

Pineapple Texture



- 12pcs Pineapple, cut into desire shape
- 100g Pineapple Puree
- 2tbsp. Simple Syrup
- Vanilla Pod

Sesame Tuille

- 180g Sesame Seeds
- 125g Sugar
- 125g All-purpose Flour
- 4tsp Unsalted Butter, melted

Candied Lime Peel

- 2 Lime Skins
- 1½ cups Sugar
- 1 cup Water

Methods and Directions

YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND SESAME TUILLE

Yuzu Cheese Cake

- Mix gelatin powder with warm water and allow to cool. Blend sugar and butter together until smooth; add eggs one at a time, blending well after each addition. Add Yuzu juice and gelatin and blend well. Fold in the cream. Let set under refrigeration.

Pineapple Texture

- Place all ingredients in a vacuum bag, seal it. Let it marinate for at least 2 hours. Drain the pineapple. Set aside until ready to use.

Sesame Tuille

- Mix all the ingredients in a mixing bowl until it becomes a dough. Use a rolling pin to roll to the desired thickness. Pre-heat oven to 180°C and bake till golden brown. Remove from oven and use a cutter to cut to desired shape.

Candied Lime Peel

- Using a sharp knife, carefully remove any thick white pith from lime peel. Cut peel into thin 2-inch-long strips.
- Bring a medium pot filled with water to a boil over high heat. Prepare an ice-water bath. Add



lime peel to boiling water and cook for 1 minute.

- Using a slotted spoon, transfer lime peel to ice water bath to cool. Repeat process.
- Heat sugar and water in a medium saucepan over medium-high heat until sugar is dissolved.
- Drain lime peel and add to saucepan; cook, stirring occasionally, for 5 minutes.
- Using a slotted spoon, transfer lime peel to a wire rack set over parchment paper to drain.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 25/04/2025