

## New York Cheese cake



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Alpesh Dias

- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea Web Site

### Used Teas



Vivid Springtime  
Chocolate Mint

### Ingredients

Cake



- 250g Philadelphia cheese
- 200ml Cream
- 30g Springtime chocolate & mint tea
- 90g Icing sugar
- 5 nos Egg yolk
- 2g Fortified flour
- 5g Butter
- 20 pcs Fresh Cherries
- 45g Sugar
- 5ml Amareto

## Methods and Directions

### Cake

- Preheat the oven to 160° Celsius
- Boil the cream and brew the tea to maximum and strain, squeeze the leaves to take out all the flavours. Let the tea cool down
- Keep all ingredients at room temperature
- Cream the cheese with sugar and sieved flour
- Pour in the cream and fold, do not over mix as this leads to cracked cheese cake
- Portion into the rings with cookie base, and bake at 160° Celsius for 40 minutes and then 20 minutes at 130° Celsius

### Sauce

- Remove the seed of cherries and leave the stems
- Cook with sugar and Amareto until soft