Japanese cheesecake



Consejo del chef

Garnish with icing sugar, red berries, and mint leaves.

Raciones para 4

- ❏ **75 ml** Milk
- ❏ **35 gr** Butter
- ❏ **100 gr** Cream cheese
- ❏ **35 gr** Wheat flour
- ❏ **2** Eggs whites
- ❏ **40 gr** Icing sugar
- ❏ Blueberries
- ❏ Raspberry
- ❏ Mint

1. Bring the milk to a boil. In a bowl, place the butter and cream cheese. Pour the hot milk into the bowl and stir until all the ingredients melt together and we have a smooth batter.
2. Sift the flour and whisk with the previous milk until well combined. Then, add the yolks and stir well. Strain and set aside.
3. In another bowl, whisk the eggs and add the icing sugar in thirds. Keep whisking the whites and sugar until soft peaks form.
4. Fold some of the other bowl mix into the fluffy whites with a spatula and whisk gently to combine textures.
5. Last, pour this mix over the rest of the whites and whisk again with folding movements.
6. Grease a round mould with butter and line the bottom with parchment paper. Fill it with the batter and flatten the top if needed.
7. Bake on a tray with water at baine-marie for 70 minutes at 150 °C. Set aside to cool and unmold.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tarta-de-queso-japonesa/