



## 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

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

