



Souffle Cheesecake – Green Tea Swirl

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300g Cream Cheese - 50ml Milk - 90g Sugar - 3 Egg Yolks - 30g Corn Starch - 3tbs Lemon / Lime Juice - 1tbs Cointreau (optional) - 3 Egg Whites - Green Tea Powder
Optional : I use left-over sponge cake as the base, you can also use crushed biscuits, or even sponge fingers. Of course you don't have to use bases, they will work fine without.

Instructions

Prep work : To make life easier, I beat the egg whites + half of the sugar first before I do the rest (as we all know, everything must be clean and dry or they'll act up!). Whip them up until they just form soft peaks. How to Make : 1. Cream the cream cheese, and add in the milk. Mix well. 2. Mix in half the sugar. 3. Add in the egg yolks, one by one and mix well at each addition. 4. Mix in the corn flour (try not too overbeat) 5. Add in the lemon juice & Cointreau. 6. With a metal spoon (metal keeps the air bubbles intact) mix in a little bit of the whipped egg whites, mix thoroughly (no need to be careful at this point , as this will actually make adding the rest of the whites easier). 7. Add in the remainder of the whites, mix in lightly (cutting & folding action time !) but quickly. Don't over-mix. 8. Take a table spoonful of the mixture and mix in green tea powder. Set aside. 9. Press your base (sponge, etc) onto the bottom, then pour the cream cheese mixture on top. 10. Make dots on top with the green tea mixture, and do some swirls, etc. 11. Place into 180 C oven (I forgot to time the baking time :P If you use a mini ring like I did, bake until cracks forms. Ideally you would wait until it's slightly golden on top, but tiny cakes will be dried out by then). I found that if you leave the cakes to cool slightly in the oven (switched off), the cake doesn't collapse as much ^_^