Matcha & coconut cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 3 eggs
- 90 grams of sugar
- 60 grams of coconut flakes
- 30 grams of potato starch
- 1 tea spoon of baking powder
- pinch of salt

For punch:

- 1/2 cup of green tea
- 2 spoons of sweet liqueur

Cheese mixture:

- 800 grams of cream cheese
- 350 grams of sweet cream
- 8 table spoons of sugar
- 8 tea spoons of gelatin
- 12 tea spoons of matcha powder
- 1/2 cup of water

Instructions

1. Break eggs, separating whites from yolks.
2. Beat whites with pinch of salt, till firm foam, then add sugar bit by bit still beating

the whites, then add yolks, one by one continue beating.

3. Sift potato starch, baking powder, coconut flakes in separate dish, mix well, then add bit by bit to whites mixture and mix very gently.
4. Pour dough at baking tray.
5. Bake in preheated oven, about 180 degrees, about 8 min.
6. Mix punch ingredients and pour it over the sponge cake.
7. Mix sweet cream with 4 table spoons of sugar, whip.
8. Mix gelatin with 1/2 cup of warm water, stir will gelatin dissolve, add matcha powder mix till mixture gets uniform.
9. Put cream cheese in big bowl, add gelatin mixture, mix well, add whipped cream and mix gently.
10. Place in fridge for about 30 min, till it starts to firms.
11. Pour over the coconut sponge cake.
12. Return to fridge for 1,5 hour.