



DOUBLE LAYER GREEN TEA CHEESE CAKE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



30



medium

INGREDIENTS FOR 1 CAKE TIN Ø 22 CM

FOR THE BASE

159 g Digestive biscuits, crumbled

70 g Butter, melted

Butter, for the baking tin

FOR THE CHEESE CAKE FILLING

250 g QimiQ Cream Base

120 g Sugar

1 Vanilla bean

40 g Corn flour / starch

350 g Cream cheese

100 g Sour cream 20 % fat

150 g Whole egg(s)

20 g Lemon(s), juice and finely grated zest

40 g Glucose syrup

8 g Green Tea / Matcha Powder

FOR THE TOPPING

250 g QimiQ Whip Pastry Cream

125 g QimiQ Classic

100 Cream 36 % fat

80 Honey

20 g Lemon juice

5 g Gelatine 220 Bloom

30 g Caramel syrup

METHOD

1. Preheat the oven to 100 °C (air circulation).
2. For the base: Add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
3. For the cheese cake filling: mix the ingredients together until smooth using an immersion blender.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 50-60 minutes.
5. Allow to cool overnight.
6. For the topping: mix the ingredients (except the gelatine) until completely smooth in a mixer. Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from the bottom and sides of bowl). Dissolve the soaked gelatine and quickly fold into the mixture.
7. Pour the mixture on the cheese cake and allow to chill for approx. 4 hours.