

## CARDAMOM CHEESE CAKE



0 made it | 0 reviews



Vilmos Dohnal



Wesley Schipper

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### CARDAMOM CHEESE CAKE

##### Cardamom Cheesecake

- 115g white chocolate
- 80g sugar
- 3 egg yolks
- 3 egg whites
- 30g sugar
- 150g cream cheese
- 370g double cream
- 15g crushed cardamom
- 2 gelatin leaves

#### Chocolate Bros



- 300g white chocolate
- 30g clarified butter

### **Hazelnut Crumb**

- 50g sugar
- 100g butter
- 100g crushed hazelnuts
- 200g flour
- 1 egg white

### **Frozen Yoghurt Meringue**

- 100g sugar
- 100g glucose
- 200ml water
- 800ml yoghurt
- 1 orange
- 5g star anise
- 1 gelatin leaf

## **Methods and Directions**

### **CARDAMOM CHEESE CAKE**

#### **Cardamom Cheesecake**

- Warm the double cream gently with the crushed cardamom. Let it infuse for 1 hour, then cool down. Set aside.
- Whisk the egg yolks with 80g sugar and the cream cheese.
- Melt the gelatin leaves with a touch of double cream, then add it to the egg yolk mix. Keep it at room temperature.
- Whisk the egg whites with the sugar.
- Whip the infused cream gently.
- Bring the 3 parts all together using spatula.
- Set in the fridge. Cut out with a knife or cutter.

### **Chocolate Bros**

- Melt the chocolate with the butter, stir well.
- Set the mix in an ISI espuma gun.
- Pipe it out in terrine loaf, then place it in a vacuum machine. Turn it on, when the mix foams up, turn the machine off straight away.
- Wait until the foaming chocolate sets. It can take 5 hours.



- Turn the machine back on, and remove the bros. Brake it or cut it.
- Store in the freezer.

### **Hazelnut Crumb**

- Mix ingredients together.
- Lay out on oven tray.
- Bake for 10 minutes at 180C.
- Crumb the mix with a fork. Allow to cool.

### **Frozen Yoghurt Meringue**

- Bring the sugar, glucose, water up to a boil. Add the crushed star anise, and grate the orange zest. Infuse under cling film, add the gelatin later.
- Place the yogurt on a kitchen towel and hang it up to take the juice out.
- Mix the yoghurt into the infused base. Sieve into an espuma gun.
- Fill up a small ladle, and set it under liquid nitrogen for 30 seconds. Remove from the nitrogen, let it drip down.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 03/01/2026