

Pure Peppermint cheesecake with Moroccan mint tea glaze



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Pure
Peppermint Leaves



t-Series Moroccan
Mint Green Tea

Ingredients

Pure Peppermint cheesecake with Moroccan mint tea glaze Cheesecake

- 250g cream cheese
- 75g castor sugar
- 4 egg yolks

- 50ml cream
- 4 gelatin leaves
- 150ml cream infused for 24 hours with 2 tbsp of Dilmah Pure Peppermint leaves
- 4 egg whites
- 100g castor sugar

Glaze

- 220ml boiling water
- 1 Dilmah Moroccan Mint tea bag
- 3 leaves softened gelatin

Honey sponge sheets

- 10 egg yolks
- 60g honey
- 45ml canola oil
- 10 egg whites
- 150g castor sugar
- 140g fine flour

Methods and Directions

Pure Peppermint cheesecake with Moroccan mint tea glaze Cheesecake

- Beat the cream cheese, castor sugar and yolk until smooth, scraping down the sides as you go.
- Soften leaf gelatin in cold water while 50ml of cream heats in a pan.
- Add the softened gelatin minus all water to the hot cream
- Remove from stove and mix together.
- Mix the gelatin into the cream cheese mixture.
- Whisk the strained 150ml of cream to a soft peak and fold into cream cheese.
- Whisk the egg whites with the sugar until soft peak and fold into cream cheese.
- Pour into a acetate lined 4cm diameter round mould with a honey sponge base.
- Leave in refrigerator to set.
- Once set, glaze with Dilmah Moroccan Mint tea jelly.

Glaze

- Add the softened gelatin to the cup of tea and mix thoroughly until all the gelatin has dissolved. Use to glaze cheesecakes once it has come to room temperature.

Honey sponge sheets



- Whisk together eggs yolks, honey and oil.
- In another bowl, whisk egg whites and caster sugar to a soft peak.
- Fold the yolk mix into the whites.
- Fold the sifted flour in last.
- Spread evenly over a 40cm by 60cm lined baking tray.
- Bake at 230°C for 7 minutes.