

YUZU CHEESECAKE WITH ORANGE MARMALADE TART



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Usmarini binti Amril



Yam An Nie

A hidden paradise in the heart of a bustling metropolis, Shangri-La Kuala Lumpur lives up to its legendary hospitality to deliver an unforgettable experience. Their afternoon tea is said to be the best in town. No wonder the team claimed the title of the National Winner at the Dilmah RHT Challenge Malaysia. Represented by Usmarini binti Amril & Yam An Nie.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

YUZU CHEESECAKE WITH ORANGE MARMALADE TART

Yuzu Cheesecake

- 900g Philadelphia cheese or any other full-fat soft cheese
- 250g golden caster sugar
- 3 tbsp plain flour
- 3 tsp yuzu juice
- 3 eggs
- 1 egg yolk
- 280g soured cream



Sable Breton Tart

- 256g plain flour
- 1 tbsp baking powder
- 227g unsalted butter, softened
- 168g sugar
- 1 tsp salt
- 5 egg yolks

Orange Marmalade

- 5lb ripe oranges
- 6 cups sugar
- 3 pint jars with sealable lids

Methods and Directions

YUZU CHEESECAKE WITH ORANGE MARMALADE TART

Yuzu Cheesecake

- Blend cream cheese and sugar together in a food processor or with a medium-speed electric mixer until smooth.
- Add eggs one at a time, blending well after each addition.
- Add soured cream and yuzu juice. Blend well.
- Pour the filling over the sable crust evenly.

Sable Breton Tart

- Sift the flour and baking powder together and set aside.
- Working in a mixer fitted with the paddle attachment, cream the butter until it is soft and smooth. Add the sugar in a slow, steady stream, followed by the salt, and continue to beat, scraping the bowl when needed, for about 3 minutes or until the mixture is light, pale and fluffy.
- Add the yolks and beat to incorporate. At this point the mixture should be light, creamy and satiny. Remove the bowl from the mixer and working with a large rubber spatula fold in the sifted dry ingredients taking special care not to overwork the dough.
- Divide the dough in half. On a smooth surface, such as marble, mould each half into a log with a diameter of about 1 ½ inches. The dough is going to be baked inside muffin tins, so you might have to adjust the thickness of the logs to the size of the tins/moulds. Wrap each log in a double thickness of plastic wrap and chill for at least 4 hours.
- Use a knife to cut the thickness of the dough. Lay in the muffin tins or a dome silpat. Bake it at 160°C for 15-18 minutes or till lightly golden around the edges.
- Centre a rack in the oven and preheat the oven to 165°C. Put the sable in to bake, pour in the yuzu cheesecake mixture to bake. Requires approximately 8-10 minutes.



- Remove from the mould and let it cool on a wire rack.

Orange Marmalade

- Wash and dry the oranges. Use a sharp vegetable peeler or paring knife to remove the brightly coloured zest – and only the brightly coloured zest – from the oranges. Be sure to leave behind any and all of the white pith directly underneath, it is very bitter. Chop the resulting zest – bigger pieces for chunkier marmalade, ribbon-like strips for a more spreadable result. Set zest aside.
- Cut the ends off the zested oranges and then, working with one orange at a time, cut off the thick white pith from around each orange. Working over a bowl to catch the juices, hold a fully peeled orange and use a sharp knife to cut out each section from the membrane holding the sections together.
- Squeeze any juice out of the membrane once you've cut out all the fruit. Set the membrane aside, along with any seeds – the pectin in these will help “set” the marmalade later. Combine the zest, fruit, juice, 4 cups of water, and sugar in a large heavy pot and bring to a boil.
- Meanwhile, lay a double layer of cheesecloth in a medium-sized bowl and put membranes and seeds in the bowl. Lift the corners and tie the cheesecloth into a bag to hold the membranes and seeds. Add this “pectin bag” to the pot. While the mixture comes to a boil, put a canning kettle full of water on to boil if you're planning to can the marmalade. In any case, put a few small plates in the freezer to chill them. When the water boils, use it to sterilize the jars and lids.
- Bring marmalade to 220°F and hold it there for 5 minutes. Be patient, this can take quite awhile. Put a dollop of the mixture on a chilled plate, swirl the plate to spread the mixture a bit, and drag your finger through the mixture. A set mixture will hold a clean track behind your finger.
- Remove pectin bag, squeeze out any marmalade in it back into the pot before discarding the bag. Take the marmalade off the heat and let sit 5 minutes. Set up clean jars next to the pot.
- Stir marmalade to distribute the zest evenly. Use a ladle to transfer the marmalade into the jars, leaving 1/2 inch of headspace at the top of each jar. Put lids on the jars.