

NEW YORK t-CHEESE CAKE



0 made it | 0 reviews



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A tea-vine new take on a classic American dessert, this cookie-base cheesecake is revived with the flavour of Dilmah's Springtime Chocolate Mint Tea and topped with a cherry-Amaretto sauce.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

Used Teas



Vivid Springtime
Chocolate Mint

Ingredients

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Ingredients for Cookie Base

- 100g Whole Wheat Flour
- 30g All Purpose Flour
- 1/2tsp Baking Powder
- 4tbsp Butter
- 4tbsp Brown Sugar
- 4tbsp Milk
- 15g Springtime Chocolate & Mint Tea

Ingredients for Cake

- 250g Philadelphia Cheese
- 200ml Cream
- 30g Springtime Chocolate & Mint Tea
- 90g Icing Sugar
- 5 Egg Yolks
- 2g Fortified Flour
- 5g Butter

Ingredients for Sauce

- 20 Fresh Cherries
- 45g Sugar
- 5ml Amaretto

Methods and Directions

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Cookie Base Method

- Preheat oven to 190°C. Grease the cookie sheets.
- In a large bowl, sieve together the flour and baking powder.
- Cream together the butter and sugar and add into the mixture.
- Now, add the tea leaves.
- Stir in the milk until mixture forms a thick paste.
- Knead dough on a floured surface until smooth. Roll out dough to approximately 1/8 inch thickness. Cut into rounds with cookie cutter about 2 1/2 inches in diameter.
- Transfer to cookie sheets and prick with a fork.
- Bake for 15 to 18 minutes or until golden. Let it cool on wire rack.
- Crush the cookies and add melted butter. Make a base in the ring cake moulds.

Cake Method

- Preheat the oven at 160°C.

- Boil the cream and brew the tea to maximum strength and strain, squeeze the leaves to take out all the flavour. Let the tea cool down.
- Keep all ingredients at room temperature. Cream the cheese with sugar and sieved flour.
- Pour in the cream and fold, do not over mix as this leads to a cracked cheese cake.
- Portion into the ring moulds with cookie base, and bake at 160°C for 40 minutes and then 20 minutes at 130°C.

Sauce Method

- De-seed the cherries and remove stems. Cook with sugar and Amaretto until soft.

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