



Japanese Cheesecake Served with Fresh Berries



DIFFICULTY: HARD



PREPARATION TIME: 15
MINUTES



COOKING TIME: 1 HOUR 20
MINUTES



SERVES: 8 TO 10

Ingredients

250g cream cheese, at room temperature
50g unsalted butter, at room temperature
60g caster sugar
100ml milk
6 eggs separated
1 tsp vanilla extract
1 tsp orange essence
50g plain flour
30g cornflour
½ tsp salt
¼ tsp cream of tartar
60g caster sugar, extra for egg whites
1 punnet strawberries, hulled and quartered
1 tbsp orange liqueur
1 punnet raspberries
1 punnet blueberries or blackberries

Method

Preheat oven on CircoTherm® to 180°C. Place wire rack on shelf level 2.

Grease and line a 20cm round cake tin. Ensure that the paper is only 2 to 3cm higher than the tin. Choose a baking dish big enough to hold the cake tin and place it in the oven while preheating. Boil a kettle of water to pour into the baking dish when adding the cheesecake to the oven.

Place the cream cheese, butter, sugar and milk in a saucepan. Gently heat over Induction level 2 or FlameSelect level 2. Whisk constantly until smooth and creamy. Remove from heat.

Separate eggs, placing the egg yolks in a large bowl and the egg whites into a bowl of a stand mixer. Whisk the egg yolks with the vanilla and orange essence. Sift in the flour, cornflour and salt. Whisk in the cream cheese mixture and mix until smooth and creamy.

Beat the egg whites using the stand mixer until foamy. Add the cream of tartar and beat on a high speed until soft peaks form. Gradually add the remaining sugar and beat only until medium to firm peaks form. Do not make the egg whites too stiff.

Gently fold the egg white in three batches into the cream cheese and egg yolk mixture using a wire whisk. Gently use a rubber spatula to ensure the mixture is evenly combined. Pour the mixture into the prepared cake tin.

Place the cheesecake in the baking dish in the oven and carefully pour hot water to fill the baking dish about 3 cm deep. Reduce oven temperature to 160°C and cook for 40 minutes.

After the time has lapsed, reduce oven temperature to 140°C and cook for a further 40 minutes. Turn off the oven and leave in the oven for 30 minutes. Remove cake from the oven and allow to cool in the cake tin for a further 30 minutes. Carefully remove the cheesecake from the tin and place on a serving plate.

While the cheesecake is cooling, place the cut strawberries in a bowl with the orange liqueur and allow to macerate for at least 30 minutes. Add the remaining fruit and toss to combine.

Serve the berries with the cheesecake.

Notes

This cheesecake can be served at room temperature or cold. Keep left over cheesecake in the refrigerator. Take care in beating and folding the egg white to ensure the light result.