AG221-24_04_Ab_Japan_Dessert von Tim Welmers

Mengen für 10 Personen

Quelle: https://www.spatuladesserts.com/jiggly-japanese-cheesecake/

300 g	Frischkäse
50 g	Butter
8.33 cl	Milch
58.3 g	Mehl
16.7 g	Maizena
1.0	Prise Salz
4.0	Stück Eiweiss
4.0	Stück Eigelb
83.3 kg	Puderzucker

1. Start with preparing a 15 cm (6 inch) round cake pan with parchment paper and pre-heating the oven with a water bath in it
2. Pulse blend granulated sugar to superfine sugar then measure
3. Heat cream cheese, butter, and milk in a saucepan on low heat until completely smooth. Remove it from the heat
4. Mix egg yolks into the cream cheese mixture, one at a time, mixing after each addition
5. Sift dry ingredients (cornstarch, salt and flour) and fold into the cream cheese-egg yolk mixture. Fold until mixture well combined and without any lumps
6. Whip egg whites starting on low speed on your Stand mixer or with an Electric hand mixer
7. Start adding one tablespoon superfine sugar at a time really slowly while increase the speed of your mixer. Once all the sugar in, whip for a few more minutes until soft peaks form and the sugar completely dissolves. Remember, do not overbeat to stiff peaks, check the consistency of the meringue regularly to avoid over beating
8. With the help of a Rubber spatula gently fold the meringue into the rest of the ingredients. The batter should stay fluffy
9. Pour batter into the prepared 15 cm (6 inch) round cake pan
10. Bake the cheesecake in the water bath at 150C / 302F (no fan) for 30min then lower temp to 110C / 230F (no fan) and bake for another 60min. Make sure your oven is at the right temp by using a Digital oven thermometer
11. Once the cheesecake is nicely baked; remove it from the oven, flip it over with the help of a plate, then flip it back with the help of another plate
12. Enjoy while it is warm and jiggly, or serve it chilled withing 1-2 days
13. Store in the fridge