

Soft Japanese Cheesecake

Ingredient A

250g	Cream cheese
50g	Unsalted butter
100ml	Fresh milk

Ingredient B

60g	Cake flour
20g	Corn starch
¼ tsp	Salt
6 nos	Egg Yolk
1tbsp	Lemon juice

Ingredient C

6 nos	Egg white
¼ tsp	Cream of tartar

Ingredient D

140g	Fine granulated sugar
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Method

1. Melt Ingredient A over a double boiler. Fold in Ingredient B and mix well.
2. Make the meringue by whisking Ingredient C until foamy. You can beat it with a mixer. Add in Ingredient D and whisk until soft peaks form.
3. Take 1/3 meringue and fold into the cheese mixture, then fold in another 1/3 of the meringue. After incorporated, pour the batter back to the remaining 1/3 meringue and fold. FOLD GENTLY. Pour the mixture into a 8-inch round cake pan (line the bottom and sides of the pan with baking paper)
4. Bake cheesecake in a water bath for 1 hr 10 minutes or until set and golden brown at 160C.

