



Double Cheese Cake

Making this cake involves a lot of multi-tasking, and I would say it was one of the most complicated desserts I have ever made, but the end result was like a magical world!! Very fine and elegant taste!

Before you start:

1. Keep all butter, egg and cream cheese at room temperature.
2. Keep cooking pan (for the chocolate toppings) in the fridge
3. Prepare baking sheet for the cake pan (for the bottom and side)
4. Be ready to turn the oven at 170C to bake the cake

Suggested Instructions:

Ingredients for ALL:

NOTE: TBS = Table spoon (US), TSP = Tea spoon (US)

★ For Tart Crust

- Flour - 150 Gram = 1+1/4 cups
- Butter - 70 Gram = 1/3 cup
- Egg Yolk - 1
- Sugar - 30 Gram = 2 TBS
- Salt - pinch

★ For Almond Cream (part of the Crust)

- Almond Powder - 60 Gram = 1/2 cup
- Butter - 60 Gram = 1/4 cup
- Egg Yolk - 1
- Sugar - 50 Gram = 1/5 Cup

★ For Cheese Soufflé

- Cream Cheese - 100 Gram
- Milk - 100 mL

- Egg Yolk -2
- Sugar - 10 Gram = 2.5 TSP
- Egg White -2
- Sugar - 10 Gram = 2.5 TSP
- Flour - 20 Gram = 2.5 TBS
- Corn Starch - 10 Gram = 1.25 TBP

★ For Rare (No-Bake) Cream Cheese

- Strawberries - 5~6
- Sugar - 10 Gram = 2.5 TSP
- Cream Cheese - 150 Gram = 5.3 oz.
- Sugar - 20 Gram = 1.5 TBS
- Yogurt - 50 Gram = 2TBS
- Gelatin - 3 ~ 5G = 1/2 TSP
- Water - 30 mL = 2 TBS
- Cream - 100 mL
- Sugar - 20 Gram = 1.5 TBS

★ For Decoration

- Strawberries - 1.5 ~ 2 Cups
- Raspberries - ½ cup
- Chocolate - 60 Gram = 2 oz.
- Powder Sugar - Optional
- Mint Leaves - Optional

Suggested Instructions for 1-18cm wide cake pan

(1) Make the tart dough

1. In a bowl, whip butter, sugar and salt until nice and fluffy; gradually add egg yolk
2. Sift in flour, and gather the mixture, make a ball, cover it with saran wrap and rest in the fridge for an hour

(2) Prep for the Cheese Soufflé

Freeze egg white for 15 min

(3) Make the almond cream (part of the crust)

1. In a bowl, whip butter by gradually adding sugar and egg until fluffy; shift almond powder; Leave it in the fridge

(4) Make Cheese Soufflé – first cream cheese mixture

1. In a saucepan, at low heat, melt cream cheese in milk without boiling them
2. Remove from heat, and transfer the mixture into a bowl; cool it down to the lukewarm temperature
3. Add 1 egg yolk in the mixture and add 10 g (2tsp) of sugar, mix; repeat x 2
4. Sift flour and corn starch into the mix; mix well
5. Leave the mixture in the fridge

(5) Make Cheese Soufflé – then egg white meringue mixture

1. Take off the chilled egg white from the fridge
2. Add 3-5 g = 1 TSP of sugar; whip until it forms a nice meringue
3. Repeat (adding sugar+ whip) twice

(6) Mix the Cheese Soufflé mixtures – cream cheese and egg white meringue

1. Take the cheese soufflé – cream cheese mixture off the fridge
2. Put 1/3 of the egg white meringue into the cream cheese mixture; Mix
3. Transfer this mixture into the rest of egg white meringue; Mix well
4. Leave it in the fridge

(7) Put tart dough into the cake pan (heat the oven at 170C)

1. Take off the tart dough (ball size) off the fridge
2. On a clean surface, sift flour, put the dough on top of it
3. Place the saran wrap on top of the dough
4. Press down the dough with a hand by moving in a circular motion
5. Once it is shaped into the bottom of the cake pan (18cm wide), using the saran wrap, grab the dough, place it on your hand with the saran on your palm, then place the bottom part of the cooking sheet on top of the dough (facing top), then flip it into the cake pan
6. Set the tart dough in the bottom of the cake pan nicely

(8) Layering the Almond Cream + Cheese Soufflé in Tart Crust

1. Take off the almond cream off the fridge and cheese soufflé
2. Put the almond cream on top of the tart crust
3. Put the cheese soufflé on top of it
4. Bake it for 40 min at 170 C; if not baked well then bake for another 10 min at 150 – 160 C
5. Using the bamboo skew, check the wellness of the cake
6. Cool it off before decorating

(9) Preparation of the Rare “No-Bake” (Japanese) Cheese Cake Filling

1. Mix the gelatin powder and water
2. In a large bowl, place the cream; leave it for 2 minutes before whipping
3. Add sugar; whip until nice and fluffy
4. Leave both gelatin and whipping cream in the fridge

(10) Make strawberry jam

1. at very low heat, put sugar and strawberries
2. Smash the strawberries; cook until moisture evaporates; Be careful not to burn them!
3. Cool it off

(11) Make the Rare “No-Bake” (Japanese) Cheese Cake Filling

1. In a bowl, put cream cheese and add sugar; mix well until creamy
2. Add yogurt; mix well
3. Add strawberry jam; mix well
4. Take the gelatin off the fridge; microwave it for 40 sec; add in the mixture
5. Take the whipping cream and put in the mixture as well (“cream cheese filling”)

(12) Create chocolate toppings

1. Take the cooking pan from the fridge, place a cooking sheet on top of it
2. Melt chocolate
3. Drop chocolate on top of the cooking pan in a shape you like
4. Chill in the fridge until decorating time

(13) Cheese Soufflé must be cool by now...Decorate the cake!

1. Put 2/3 of the cream cheese filling on top of the cake
2. Put the rest of the cream cheese in a decorating bag
3. Decorate fruits (strawberries and raspberries) on top of the cake
4. Decorate the cream cheese filling all around it (keep the rest)
5. Rest the cake in the fridge for at least 2 hours

(14) Decorate the Cake!

1. Take the cake off the pan
2. Put the cream cheese filling on the side of the cake
3. Put the chocolate toppings
4. Sift Powder Sugar (optional)
5. Put Mint Leaves (optional)

(15) Put the cake in the fridge for 15 min before serving; ENJOY!