

Matcha Cheesecake



Vegetarisch

Nährwert / Portionen 218 kcal

Zubereitung

Zutaten Base

- 150 g sponge fingers, crushed
- 120 g melted butter
- 30 g roasted sesame seeds

Zutaten Matcha cream cheese

- 1 sheet of gelatine (or agar agar)
- 500 g Philadelphia Balance (or similar cream cheese)
- 300 g yoghurt
- 1 tbsp lemon juice
- 2 tsp matcha powder
- 1 tbsp cold water
- 80 ml hot water
- 3 tbsp sugar

Zutaten Garnish

- 1 tbsp matcha powder
- 2 tbsp chopped pistachios
- A few berries and 1-2 figs
- sesame seeds

Zubereitung Base

Cake tin 26 cm in diameter

Finely crush the ladyfingers in a food processor and mix with the melted butter and toasted sesame seeds. Spread the mixture into a springform tin (26 cm) lined with baking paper and press down firmly.

Zubereitung Matcha cream cheese

Soak the gelatine in cold water. Mix the Philadelphia, yoghurt and lemon juice with a hand mixer. Pass the matcha powder through a fine sieve and mix with the cold water, then pour in the hot water. Now add the sugar and the drained gelatine to the hot water and leave to dissolve. Quickly stir the matcha tea into the cream cheese. Spread the mixture over the crumb base and smooth out. Chill the cake for at least 4 hours.

Zubereitung Garnish

Garnish the cold cake with matcha powder, chopped pistachios, a few berries, sliced figs and sesame seeds.