



Matcha cheesecake with strawberry





Ingredients

For Base:

50 g Biscoff cookies
20 g melted butter

For Cheesecake Filling:

150 g cream cheese, softened
130 g heavy cream (33%) (Part 1)
75 g powdered sugar

For Matcha Layer

6 g gelatin
60 g heavy cream (33%) (Part 2)
15 g matcha powder

For Decoration:

Fresh strawberries (halved)
Extra matcha powder for
dusting

Square mold - 14x14 cm

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 1 cake

 Preparation time: 30 minutes
Cooling time: 6 hours

REALIZATION

1. For the base, crush the Biscoff cookies into fine crumbs.
 2. Mix with the melted butter until evenly combined.
 3. Press the mixture firmly into the bottom of a square mold.
 4. Refrigerate for 20–30 minutes until firm.
 5. Wash and dry the strawberries. Cut them in half lengthwise.
 6. Arrange the strawberry halves upright around the inside edge of the mold with the cut side facing outward.
 7. For the Cheesecake Filling beat the cream cheese with the powdered sugar until smooth.
 8. In a separate bowl, whip 130 g heavy cream to soft peaks.
 9. Gently fold the whipped cream into the cream cheese mixture until smooth and airy.
 10. For the Matcha Mixture bloom the gelatin in an ice water.
 11. Heat 60 g heavy cream until warm (do not boil).
 12. Whisk in the matcha powder until completely smooth.
 13. Add the bloomed gelatin and stir until fully dissolved.
 14. Allow the mixture to cool to room temperature.
 15. Slowly fold the cooled matcha mixture into the cheesecake filling.
 16. Mix gently until the color is evenly incorporated.
 17. Pour the cheesecake mixture into the prepared mold.
 18. Smooth the surface with an offset spatula.
 19. Refrigerate for at least 6 hours, preferably overnight, until fully set.
 20. Carefully remove the cheesecake from the mold.
 21. Dust the top evenly with matcha powder using a fine sieve.
 22. Decorate with fresh strawberry halves.
 23. Using a warm knife, cut the cheesecake into 4 equal bars. Wipe the knife clean between each cut for sharp, clean edges.
24. Enjoy!