



Tofu Lemon Cheesecake

Useful tips

For the sponge, do not overmix the egg white when the flour mixture and melted butter are added in.

Recipe by

Chef Chee Keong

Founder and Co-owner,
Whiskit Bakery Café



Armed with a passion in baking, **Chef Chee Keong** left his corporate career in the public sector to further his pastry studies and learnt French baking techniques at the prestigious **Le Cordon Bleu** in Tokyo. A fan of local ingredients, he loves to incorporate them into his bakes. His contribution to this cookbook is a light and less sweet Japanese silken tofu cheesecake which tastes as good as it looks.

Ingredients

Kinako sponge:

32 g	Cake flour
16 g	Kinako (roasted soya bean) powder
24 g	Unsalted butter
3	Whole egg whites (large)
4	Whole egg yolks (large)
48 g	Castor sugar
2 tsp	Light brown sugar
2 tbsp	Sugar syrup (made using 25 g of sugar and 50 g of water)

Tofu cream:

184 g	Cream cheese
1 tsp	Light brown sugar
56 g	Castor sugar
184 g	Japanese silken tofu
40 g	Heavy cream
40 g	Sour cream
80 g	Soy milk
1 whole	Lemon zest
6 g	Gelatin sheets, soaked in iced water to soften

Decoration:

100 g	Melted white chocolate (compound)
20 g	Melted dark chocolate (couverture)

Preparation

Kinako sponge:

- Preheat oven to 200°C and line the bottom of a 18 cm x 18 cm square baking tin with baking paper.
- Sift cake flour and kinako powder together. Put butter in a small bowl and place the bowl over a pot of simmering water, to melt the butter.
- In a small bowl, mix castor sugar and light brown sugar.
- To make the meringue, place egg white in a mixing bowl and beat at high speed until foamy. Add sugar mixture (3) and beat until stiff peaks form. Add egg yolk and combine well at low speed.
- Add sifted flour mixture (2) into (4) and beat at low speed. Then, add melted butter and fold using a spatula. Pour batter into baking tin and spread evenly with the spatula.
- Bake in the oven for 12 min. Remove from oven and allow the cake to cool.
- Once cooled, remove cake from baking tin and peel off the baking paper at the bottom. Use 8 cm round rings to cut out 5 pieces of cake. Leave the cakes in their individual round ring moulds and brush the top with sugar syrup.

Tofu cream:

- Place cream cheese, light brown sugar and castor sugar in a food blender and blend until creamy.
- Add in the tofu, heavy cream, sour cream, soy milk and lemon zest and blend thoroughly.
- Place softened gelatin sheets in a small bowl and melt over a pot of simmering water. Add to (9) and mix well.
- Pour the tofu cream into the round rings and smooth it out evenly with an offset spatula. Leave in a chiller overnight. To remove cake from mould, warm the sides of the round rings with a blowtorch. Alternatively, you can use a small paring knife to slide through the inner side of the ring to release the cake.

Decoration:

- Place the white chocolate in a small bowl and melt over a pot of simmering water. Do the same for the dark chocolate separately.
- Add a drop of edible orange food colour into the melted white chocolate and mix evenly. Pour the chocolate into an oval-shaped chocolate mould. Place in the chiller to harden.
- Remove oval-shaped chocolates from mould and place 2 pieces each on the top of the cake.
- Pour the melted dark chocolate into a piping bag and cut a small tip of the bag and pipe the eyes and mouth onto the cake.



Contains dairy and eggs



Makes 5 round small cakes



Bake, chill



45 min