

Citron Cheesecake

**Green
house**
Your Solution For BARESCA



Cake Base

Lotus Biscuits/Marie Biscuits	12	g
Melted Butter	25	g

Cheesecake

Cream Cheese	250	g
Castor Sugar	250	g
Yoghurt	63	g
Egg	65	g
Egg Yolk	25	g
Fresh Cream	88	g
<i>Green House Lemon/Orange Emulco</i>	12	g
Cake Flour	25	g

Preparation Time : 30 minutes

Baking Time : 45 minutes

Makes around 6 inch

Directions:

1. Preheat oven to 350°F/170°C.

For the Base

1. Break the lotus biscuits/Marie biscuits into crumbs.
2. Add in melted butter, mix well. Place the crumbs at the bottom of the pan.

For the Batter

1. Beat cream cheese and sugar till smooth.
2. Add in yoghurt and mix till well incorporated.
3. Combine cream, lemon emulco /orange emulco together. Add into the cream cheese mixture and mix well.
4. Beat in cake flour at low speed.
5. Beat in eggs into the mixture little by little.
6. Pour the batter onto the base, and bake for 45 minutes at 170°C.

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