

Japanese Style Yuzu Tofu Cheesecake



<Ingredients (4 serve*)>

1/2 pack(150g) Japanese Silken Tofu with Omega 3 DHA (Fortune)

100g Soft cream cheese

2 Tbsp Yuzu juice

3 Tbsp Condensed milk

60-80g Plain biscuit/cracker

1 Tbsp Butter

5g Gelatine powder

50ml Water

Green tea (Matcha) powder

Fruits (option)

<Method>

1. Dehydrate tofu

Remove the tofu from the package and wrap with kitchen paper on a tray. Change the kitchen paper a few times and remove excess water for one hour in a fridge. Transfer the tofu on a micro wave-resistant bowl and heat for 2 minutes without any cover. Drain water from the bowl.

2. Meanwhile make the crunchy basement

Place the biscuit into a clean plastic bag and crush using a rolling pin. Melt the butter in a microwave and pour over the biscuit. Squeeze and coat the biscuit with butter. Put the biscuit in a cake mould/dessert glasses at the bottom and allow to be set in a fridge.

3. Make the mixture

Add the cream cheese, Yuzu juice and condensed milk on the tofu and mash/whiz using a mixer or food processor until the mixture is smooth and silky.

Dissolve the gelatine in hot water and pour over the mixture. Mix well.

4. Set the mixture

Pour the mixture into the mould and keep in a fridge for 2 hours until the mixture is set. Dust the green tea powder over and put on some fruits if you like.