KIKKOMAN

Matcha cheesecake with fruity gems

Total time **415 mins** **15 mins** preparation time **40 mins** cooking time **360 mins** cooling time

Nutritional facts (per portion):
5,497 kJ / 1,313 kcal

Fat: **85 g** Protein: **21 g**
Carbohydrates: **115 g**

INGREDIENTS

2 portion(s)

Cake base:

120 g	dark biscuits
70 g	butter

Cheesecake:

250 g	cream cheese
1 tbsp	matcha tea
60 g	icing sugar
40 g	wheat flour
1 tsp	lemon zest
1 tsp	orange zest
1	egg
120 ml	sour cream
20 g	raisins
20 g	dried cranberries
20 g	dried apricots
30 ml	Kikkoman Naturally Brewed Soy Sauce

Garnish:

20 g	salted almonds

PREPARATION

Step 1

120 g dark biscuits - **70 g** butter
Heat the butter and blend it with the biscuits in a food processor, then place on the base of a baking mould (with a diameter of 18 cm). Place in the fridge for 30 minutes.

Step 2

250 g cream cheese - **1 tbsp** matcha tea - **60 g** icing sugar - **40 g** wheat flour - **1 tsp** lemon zest - **1 tsp** orange zest - **1** egg - **120 ml** sour cream - **20 g** raisins - **20 g** dried cranberries - **20 g** dried apricots - **30 ml** Kikkoman Naturally Brewed Soy Sauce
Mix the cream cheese, matcha tea, icing sugar, wheat flour, lemon zest, orange zest, egg and sour cream until smooth, then add the finely chopped dried fruit and season with Kikkoman Soy Sauce.

Step 3

20 g salted almonds
Pour the mixture from step 2 onto the cooled base from step 1 and bake at 160 °C for about 40 minutes. Leave to cool in the fridge for 6 hours after baking.
Slice and serve in slices garnishing with chopped almonds.