



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cheesecake

LOW-SUGAR GREEN TEA CHEESECAKE

OVERVIEW

05-027

INGREDIENTS

Group Crust Base

Ingredient	KG	%
Graham cracker crumbs	0.070	100.00
Unsalted Butter	0.049	70.00
Cinnamon powder	0.001	1.50
APITO GREEN TEA PASTE	0.001	1.50

Total Weight: 0.121

Group Cheesecake layer

Ingredient	KG	%
Low-fat cream cheese (chilled)	0.122	-
All Purpose Cream	0.056	-
APITO GREEN TEA PASTE	0.005	-
APITO LEMON PASTE	0.001	-
Sweetener	0.020	-
BRITE VANILLA EXTRA STRENGTH	0.005	-
Gelatin (unflavored)	0.005	-
Hot Water	0.075	-

Total Weight: 0.289

Yield: 1 cake (8 slices)

METHOD

How to do it:

Crust:

1. Combine the biscuit crumbs, melted butter and cinnamon powder on a medium bowl.
2. Press onto a 9" square pan.

Cheesecake layer:

1. Beat cream cheese, Brite Vanilla Extra Strength, Apito Green Tea Paste, Apito Lemon Paste and sweetener until smooth.
2. Blend in gelatin solution (dissolved in hot water).
3. Fold in all purpose cream.
4. Pour filling into crust. Refrigerate overnight.