

Japanese Cheese cake

Milk 40g

Cream cheese 85g

Butter 25g

Flour 45g

Cornflour 10g

Egg yolk 2

Egg white 2

Sugar 35g

Lemon juice 3-4drops

A pinch of salt

Batter:

Warm up (not boil)milk
& cheese in a pan

Put in flour and
cornflour & mix well

Put in egg yolk and salt
& mix well

Whip egg white & add lemon juice, add sugar in 3 lots & whip 80% of hardness

Fold egg white in the batter

Put in oven 140c for 75 min app.