

# 桜まつり

Sakura Fair

## Sakura Cheese Mousse Cake

## 櫻花芝士蛋糕



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### Ingredients

#### Base:

Cookie 150g

Unsalted Butter 75g

#### Cheese cake:

Cream cheese 200g

Sugar 55g, Yogurt 100g

Wrapping cream 150g

Sakura blossom syrup 30g

Gelatine powder 5g

#### Jelly:

Water 240g

Sugar 20g

Sakura blossom syrup 30g

Salted sakura blossoms Petals to taste

Gelatine powder 5g

Water 30g

### Step:

1. Place the cream cheese at room temperature to reduce, and melt the gelatine powder with water. Place a base on the cake mold. Soak the sakura blossoms with water.
2. Cake base: Mash the biscuits, add butter and mix well, spread on the bottom of the cake mold and put in the refrigerator to cool.
3. Cheese cake: Place the cream cheese in a bowl and stir until smooth, add sugar and stir, then add cheese twice and mix well.
4. Add raw brittle and cherry blossom syrup to another bowl and stir until 70% frothy.
5. Heat the(1) gelatine powder in the microwave (600W) for 20 seconds and pour into the(3) cream cheese.
6. Pour the (4) cream into (5) separate for 3 times, then add into (2) and then put it in the refrigerator and cool and solidify.
7. Jelly: Heat the water in a pot and heat the sugar to dissolve, then pour in the gelatine powder that has been.
8. Cool slightly, add the sakura blossom syrup and mix well, then add the salted sakura blossom petals.
9. Put the bowl in cold water to cool, when slightly solidified, you can pour into the cheesecake (6), and then put it in the refrigerator for half a day, finished.

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### 配料

餅底：		啫喱：	
曲奇/餅乾	150克	水	240克
無鹽牛油	75克	糖	20克
芝士蛋糕：		櫻花糖漿	30克,
忌廉芝士	200克	鹽漬櫻花	適量
糖	55克	魚膠粉	5克
原味乳酪	100克	水	30克
生忌廉	150克		
櫻花糖漿	15克		
魚膠粉	5克		
水	30克		

### 步驟：

1. 將忌廉芝士放置室溫還原，用水將魚膠粉溶化。在餅模墊上底紙。用水浸泡鹽漬櫻花。
2. 餅底：搗碎餅乾，加入牛油拌勻，鋪在餅模底放入雪櫃冷卻。
3. 芝士蛋糕：將忌廉芝士放入碗內攪拌至幼滑狀，加入砂糖攪拌，再分兩次加入乳酪拌勻。
4. 另一隻碗加入生忌廉及櫻花糖漿，攪拌至7成起泡。
5. 將(1)的魚膠粉放入微波爐(600W)加熱20秒，倒入(3)的忌廉芝士中。
6. 將(4)的忌廉分3次倒入(5)之中，再倒入(2)中再放入雪櫃再冷卻凝固。
7. 啫喱：在鍋放水跟砂糖加熱溶解，再倒入已放入微波爐加熱20秒的魚膠粉。
8. 稍微冷卻後加入櫻花糖漿及後拌勻，再加入鹽漬櫻花瓣。
9. 將碗放入冷水中冷卻，當稍微凝固定糊狀便可以倒入(6)的芝士蛋糕中，再放入雪櫃冷藏半天，完成。