

Hokkaido Cheese Tarts

**Green
house**
Your Solution For BARESCA



Tart Shells

Butter	50	g
Icing Sugar	25	g
Egg	7	g
Flour	75	g
Green House Vanilla Flavour <i>or</i>	1	g
*Green House Chocolate Emulco	2	g

*Add 4g of cocoa powder for Chocolate Tart Base.

Hokkaido Cheese Filling

Cream Cheese	150	g
Sugar	35	g
Milk	15	g
Cream	60	g
Corn Flour	2	g
*Lemon Juice	2	g
<i>Green House Vanilla Flavour</i>	3	g

Preparation Time : 30 minutes
Total Baking Time : 16-18 minutes
Makes around 10 pcs (6.5cm) tartlets

Peanut Butter Cheese Filling: Add 26g (10%) Peanut Butter
Green Tea Cheese Filling: Substitute GH Vanilla Flavour with GH Green Tea Emulco
Durian Cheese Filling: Add 2.5g (1%) Durian Emulco
Chocolate Cheese Filling: Add 5g (2%) of cocoa powder and 5g Chocolate Emulco

Directions:

Tart Shells

1. Preheat oven to 180°C. Beat butter and icing sugar till creamy. Mix ***GH chocolate emulco/vanilla flavours*** with egg and gradually the egg mixture to the butter and beat till well combined. Add in flour and mix well until it forms a dough. Wrap and chill the dough for at least 15 minutes.
2. After chilling, roll the dough into a 5mm thick sheet, cut out circles and place them on the ungreased tart shell moulds. Press the dough against the sides of the moulds, and trim off the excess doughs. Use a fork to prick holes on the tart shell doughs.
3. Bake the shells at 180°C for 10 minutes or until just brown. Leave to cool and set aside for later use.

Hokkaido Cheese Filling

1. Heat cream cheese, sugar, milk and cream on a double boiler until the mixture melts completely and slightly thickens. Add in corn starch and stir till combined, then add in ***GH Vanilla/Green Tea flavours***. Sieve the mixture to ensure there is no lumps at all.
2. Pipe the mixture into pre-baked shells, and place the tarts in freezer to freeze completely.
3. Preheat the oven to 220°C/150°C (Top/Bottom). Prepare an egg yolk for egg wash.
4. Apply egg wash on the frozen tarts, bake the tarts for 6-8 minutes. Remove from heat when the centre is still wobbling. Serve warm.

Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com

