

## Green Tea Oregano Chilled Cheese Layer Cake

✓ Base

<b>Digestive Biscuits</b>	<b>80</b>	<b>g</b>
<b>Unsalted Butter</b>	<b>40</b>	<b>g</b>



1  
2  
3

Preparation Time:  
3 hours 10 minutes

Chilling Time:  
2 hours

Makes 1 nos 6 inch

### Directions:

#### Base

1. Mash the digestive biscuits until finely.
2. Melt the butter and add into mashed digestive biscuits, mix well.
3. Use plastic wrap to wrap a 6 inch round cake ring. Then, add the biscuits into the round cake ring evenly. Keep in chiller for later use.

**Green House Ingredient Sdn. Bhd.**

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✓ Cheese Mousse

Cream Cheese	250	g
Caster Sugar	75	g
Plain Yogurt	125	g
Whipping Cream	125	g
Gelatin Powder	10	g
Water	30	g
GH Vanilla Flavour	3	g
GH Green Tea Oregano	6	g

**Cheese Mousse**

1. Whisk the whipping cream till soft peak. Set aside for later use.
2. Bloom the gelatin.
3. Beat the cream cheese and sugar until soft and creamy.
4. Add in plain yogurt and mix well.
5. Double-boiled the gelatin over a pot, then add the melted gelatin into cheese mixture.
6. Fold in the whipped cream.
7. Divide the cheese mixture into 2 bowls. Each bowl is 295 grams.
8. One of it, mix in **GH Vanilla Flavour** and another one mix in **GH Green Tea Oregano**.
9. Each layer is 147 grams. Pour vanilla cheese mousse into the prepared 6 inch cake ring. Chill for 10 minutes, then add another layer of green tea oregano cheese mousse and chill for 10 minutes. Repeat the same step one more time.
10. Chill for 2 hour, the unmould the mousse cake.
11. Decorate with matcha powder on top. Serve well.

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