

Green Tea Oregano Azuki Red Beans Cheese Tart

✓ Tart Shell

Unsalted Butter	100	g
Icing Sugar	50	g
Eggs	14	g
Cake Flour	150	g
GH Vanilla Flavour Powder	2	g
GH Chocolate Emulco	7	g

Directions: Tart Shell

1. Preheat oven to 180°C. Beat butter and icing sugar till creamy. Gradually add in egg to the butter and beat till well combined.
2. Add in flour and **GH Vanilla Flavour Powder** into butter mixture; mix well until it forms a dough. Add in **GH Chocolate Emulco** and mix well. Wrap and chill the dough for at least 15 minutes.
3. 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.
4. Bake the shells at 180°C for 15 minutes. Leave to cool and set aside for later use.



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Preparation Time:
1 hour 30 minutes

Baking Time:
30 minutes

Makes 1 nos

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Email: greenhouseflavour@gmail.com

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✓ Cheese Filling

Cream Cheese	250	g
Caster Sugar	75	g
Unsalted Butter	125	g
Eggs	125	g
Whipping Cream	10	g
Cake Flour	30	g
Azuki Red Beans	30	g
GH Green Tea Oregano Emulco	6	g

Cheese Filling

1. Beat the cream cheese, sugar and unsalted butter till creamy.
2. Mix eggs, whipping cream and **GH Green Tea Oregano Emulco** together. Add the egg mixture into cheese mixture and mix well.
3. Last, add in flour.
4. Sprinkle the azuki red beans onto the half baked chocolate tart.
5. Pour the cheese mixture into the tart shell.
6. Bake at 180°C for 15 minutes or until it is cooked. Remove from oven and let it cool down.
7. Garnish with green tea powder and serve in chill.

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