

Pandan Curry Cheese Cake



✓ Base

Digestive Biscuits	140	g
Unsalted Butter	70	g

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 8 inch round ring. Then, add the biscuits into the round ring evenly. Keep in chiller for later use.

1
2
3

Preparation Time:
2 hours

Baking Time:
1 hour 30 minutes

Makes 1 nos 8 inch

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✓ Cheese Filling

Cream Cheese	375	g
Caster Sugar	60	g
White Chocolate	60	g
Whipping Cream	150	g
Corn Flour	15	g
Eggs	75	g
GH Pandan Curry Emulco	15	g

Cheese Filling

1. Beat the cream cheese and caster sugar until creamy.
2. Double-boiled the white chocolate.
3. Mix the whipping cream, eggs and **GH Pandan Curry Emulco** together.
4. Add in the melted white chocolate into cheese mixture.
5. Pour the cream mixture into cheese mixture and mix well.
6. Last, add in corn flour. Mix till well combined.
7. Pour the cheese mixture into prepared cake ring.
8. Steam bake at 150 °C for 45 minutes. Then, turn the temperature up to 200 °C for 15 minutes. Turn off the oven, leave the cake in oven for another 30 minutes.
9. Remove from oven, use a knife to scrap the side and let it to cool down.
10. Keep in the chiller for 6 hours. Unmould and serve well.

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