



Preparation time

40 mins



Cooking time

55 mins



Ingredients


Durian Sponge

- Eggs 2 nos
- Caster Sugar 50g
- Honey 5g
- Cake Flour 60g
- Unsalted Butter 17g
- Milk 27g
-  **DURIAN EMULCO** 5g

Durian Baked Cheesecake

- Cream Cheese 200g
- Caster Sugar 40g
- Egg 1nos
- Whipping Cream 40g
- Cake Flour 6g
-  **DURIAN EMULCO** 6g

Chilled Cheesecake

- Mascarpone Cheese 125g
- Caster Sugar 25g
- Gelatin 5g
- Water 15g
- Whipping Cream 125g
-  **DURIAN EMULCO** 3g



**Durian
Emulco**



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Instructions

Durian Sponge

- 1 Warm up the milk and unsalted butter, stir until well combined.
- 2 Double boil eggs, caster sugar and honey over the pot and mix it until become smooth. Then, add in cake flour and the melted milk and unsalted butter, mixed it well.
- 3 Mix in **GREEN HOUSE DURIAN EMULCO**, mix until well combined.
- 4 Pour the cake mixture into cake tray and bake at 180°C for 20 minutes or until the cake is completely baked.

Durian Creamcheese

- 1 Add in cream cheese, caster sugar, and egg, mix until well combined.
- 2 Add in cake flour and whipping cream mix it until fold well.
- 3 Mix in **GREEN HOUSE DURIAN EMULCO**, and mixed well.
- 4 After baked, place the cake on wire rack, and leave it cool aside. Then, pull out the cake from the tray and cut the top of the sponge cake and make it into the crumbs.
- 5 Place the sponge cake into the cake tin and pour the durian creamcheese, and steam bake at 150°C for 35 minutes.

Cream Cheese

- 1 Mix water and gelatin powder together and melt it. And whisk the whipping cream till soft peak.
- 2 Add in mascarpone cheese, caster sugar and mix it well, then add in melted gelatin and whipped cream until well incorporated.
- 3 Mix in **GREEN HOUSE VANILLA FLAVOUR**, mix until well combined.
- 4 Pour the creamcheese into the cake mixture and chill for 2 hours. Then as a garnishing put the crumbs on top and the side of cake.

Serve on the plate, you're ready to eat.

Bon Appétit!