

# Cotton Soft Cheesecake

*This is a recipe for a very light cheesecake, it is inspired by Japanese cuisine. The cheesecake is literally a cake, there is no crust like the conventional cheesecake. The cake is served with a layer of orange glaze.*



I have made this kind of cottony cheesecake before, this time I decided to make it small, really small...and topped with orange glaze.

If you have not had a chance to try this cheesecake, I urge

you to give this try...it is very different from the "classic" cheesecake...the texture of this cheesecake is very light, so light that almost melt in your mouth...there is no crust, therefore is it a "cake".

This recipe was adapted from Table for 2...I mainly adjusted the ratio.

### ***Ingredients:***

- 45 g sugar
- 2 eggs separated
- Pinch of cream of tartar
- Pinch salt
- 10 g butter
- 84 g cream cheese
- 60 ml of milk
- 20 g cake flour
- 16 g corn starch
- $\frac{1}{2}$  teaspoon vanilla extract

### ***Orange Glaze***

- 2 tablespoon marmalade
- 1 teaspoon lemon juice
- $\frac{1}{2}$  tablespoon water





***Method:***

Preheat oven at 315F. Prepare the pan by covering with parchment paper.

In a small bowl sift together the cake flour and corn starch.

Melt cream cheese, butter and milk over a double boiler. Cool the mixture. Fold in the egg yolks. Add the pinch of salt and vanilla extract. Add the flour mixture and mix gently until well blended.

Whisk egg whites with cream of tartar until foamy. Add in the sugar and whisk until soft peaks form.

Fold in approximately 1/3 of the egg white into the cream cheese mixture and mix gently with a spatula just all the ingredients are incorporated. Add the remaining of the egg white to the cream cheese mixture and again, fold in very gently and not deflating the egg white. Pour the batter into the prepared cake pan. Place the cake pan in a tray and add hot water.

Bake the cheesecake in a water bath for approximately 45 to 50 minute or until set and golden brown.

Turn off the oven and leave the oven door slightly open for 10 minutes. Remove from the oven and gently remove the cheesecake from the pan. Let it cool completely before adding the glaze.



### *Orange Glaze*

Place all the ingredients in a small pan. Heat over medium by mixing constantly until the marmalade is all dissolved. Remove from the heat and let it cool.

Pass the glaze through a mesh.

Cover the cheesecake with the orange glaze. Refrigerate for a couple of hours before serving.

Serve cold.









If you enjoy this Asian inspired cheesecake, you might want to take a look at Pumpkin Cream Cheese Cake or Yogurt Cake with Blueberry recipes.

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