



# JAPANESE CHEESECAKE

FOR THE KISAG WHIPPER 0.5 L

## INGREDIENTS

- 100 ml** milk
- 200 g** full fat cream cheese
- 100 g** egg white
- 30 g** plain flour
- 30 g** sugar
- 1 g** baking powder

### For the topping

Fruits of the season (e.g., damsons, peaches, cherries etc)

## PREPARATION

Put all ingredients for the dough in a food processor, or mix using a hand mixer. Now use a Kisag funnel & sieve to pour the mixture into a 0.5 l Kisag whipper and chill for at least 2 hours.

Insert a Kisag charger and shake vigorously 8 to 10 times. Preheat the oven to 220°C (fan oven setting).

Arrange the fruit of your choice over the base of an oven-safe dish. Squirt the cheesecake dough straight over the fruit and bake your cheesecake for 10 minutes. Serve warm.

*Enjoy Cooking!*