

# White Chocolate and Yuzu Cheesecake

## Ingredients

400g fine cookie crumbles  
100g melted butter  
500g white chocolate, finely chopped  
480g cream cheese  
12 large eggs, yolks and whites separated  
2 tbsp yuzu juice  
Icing sugar to serve

## Method

1. PREHEAT OVEN TO 160C fan
2. Grease and line the bottom and sides of a cake pan with parchment paper.
3. Mix cookie crumbles and butter and press equally across the bottom of the pan.
4. Place white chocolate in a medium bowl and set over a saucepan of barely simmering water, stirring occasionally, until melted. Transfer to a large bowl and stir in cream cheese and mix until smooth.
5. Let cool slightly, then add yolks and mix again. Set to one side.
6. Using an electric mixer on high speed, in another large bowl beat egg whites until stiff peaks form.
7. Add a spoonful of egg whites to chocolate mixture and stir just until lightened. Gently fold in remaining egg whites in until just combined.
8. Now add a dash of yuzu juice and fold.
9. Pour batter into the prepared pan. Place the pan inside a larger baking dish or roasting pan and add warm water to reach halfway up sides of cake tin. Bake cheesecake on the lower shelf until set, 40–45 minutes. Turn oven off and leave pan in oven 15 minutes, then transfer to a wire rack and let cool completely.
10. Remove cheesecake from pan, transfer to a platter, and chill until cold, at least 4 hours or up to overnight.
11. Dusted with icing sugar.
12. Cut into portions with pastry cutter and torch till golden caramelised.