

CREAMY CHEESE TART



This recipe uses
MEGcheddar cream sweet

- Milky aroma and taste,
easy filling!



Directons:

- ① Mix cream cheese and **MEGcheddar cream sweet** until smooth out.
 - ② Mix granulated sugar with ①.
 - ③ Add double cream into ② in twice and mix well until it becomes smooth.
 - ④ Add salt and corn starch and mix.
 - ⑤ [Use another bowl] Put half the amount of granulated sugar to egg whites and whip. And then, add lemon juice and whip again.
 - ⑥ Add the rest of granulated sugar and whip until stiff peaks form.
 - ⑦ Add 20g of meringue (⑥) into ④ and mix well.
 - ⑧ Add the rest of meringue into ⑦ and mix together without popping the delicate bubbles.
 - ⑨ Put 36g of ⑧ into pre-made tart shell and put it into freezer to make it hard.
 - ⑩ Brush the tart with dorure (beaten egg with granulated sugar). Pile up two baking tray and turn it back. Put ⑨ on it.
 - ⑪ Bake at 240degC (upper temperature) and at 150degC (lower temperature : use extremely low heat) for 10-12min.
- ※ Open the damper during baking.

	Ingredients (for 9 tart shells)	weight
For cheese cake	Cream cheese	136g
	MEGcheddar cream sweet	84g
	Granulated sugar	30g
	Double cream	32g
	Corn starch	11g
	Egg white	36g
	Granulated sugar	18g
	Lemon juice	0.6g
	Salt	0.4g
For dorure	Whole egg	15g
	Granulated sugar	1.5g
Tart shell	Pre made tart shell (φ7cm)	9cups



**MEGMILK
SNOW BRAND**