



Matcha Cheesecake



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Introduction

Matcha cheesecake is a delightful twist on the classic dessert, combining the rich flavors of cheesecake with the unique taste of matcha green tea. This recipe is perfect for those who want to impress their guests with something a little different. The vibrant green color and subtle sweetness make it not only a treat for the taste buds but also a feast for the eyes.

Detailed Ingredients with measures

For the crust:

- 200g digestive biscuits
- 100g melted butter

For the filling:

- 600g cream cheese
- 150g sugar
- 200ml heavy cream
- 3 eggs
- 2 tablespoons matcha powder
- 1 teaspoon vanilla extract
- Pinch of salt

For the decoration:

- Whipped cream
- Matcha powder (for dusting)
- Fresh berries (optional)

Prep Time

The preparation time for this matcha cheesecake is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is around 60 minutes, and the total time, including cooling, is about 3 hours. This recipe yields one 23 cm cheesecake, which can serve up to 10 people.



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Detailed Directions and Instructions

Step 1: Prepare the Base

Crush the digestive biscuits into fine crumbs and mix them with melted butter. Press the mixture evenly into the bottom of a round baking pan to create a solid base. Chill in the refrigerator while preparing the filling.

Step 2: Make the Cream Cheese Mixture

In a large mixing bowl, beat the cream cheese until smooth. Gradually add the powdered sugar, mixing until well combined.

Step 3: Add Matcha

Sift the matcha powder into the cream cheese mixture to avoid lumps. Mix thoroughly until the matcha is fully incorporated and the color is uniform.

See also Eggless Chocolate Chip Cookies

Step 4: Incorporate Eggs

Add the eggs one at a time, mixing gently after each addition to maintain a smooth and creamy texture. Be careful not to overmix.

Step 5: Add Sour Cream

Stir in the sour cream until the mixture is well combined and smooth. This will add richness and creaminess to the cheesecake.

Step 6: Bake the Cheesecake

Pour the cream cheese mixture over the chilled biscuit base. Bake in a

preheated oven at a low temperature to ensure even baking and prevent cracks.

Step 7: Cool Down

Once baked, allow the cheesecake to cool in the oven with the door slightly ajar. This will help prevent it from cracking due to a sudden temperature change.

Step 8: Chill the Cheesecake

After cooling, refrigerate the cheesecake for several hours or overnight to allow it to set completely.

Step 9: Serve

Once fully chilled and set, remove the cheesecake from the pan. Slice and serve as desired, optionally garnishing with additional matcha powder or fruit.

Notes

Note 1: Choosing Matcha

Use high-quality matcha for the best flavor and color in your cheesecake.

Note 2: Baking Temperature

Baking at a low temperature is essential to achieve a creamy texture and to avoid cracks.

Note 3: Storage

Store leftover cheesecake in the refrigerator, covered, for up to 5 days. It can also be frozen for longer storage.



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Cook techniques

Mixing Ingredients

Properly mixing ingredients is essential for achieving a smooth and creamy cheese filling. Start by blending the cream cheese until it's soft before adding the sugar and eggs.

Baking

Bake the cheesecake in a water bath to prevent cracking and to ensure even cooking. This technique helps maintain moisture in the cake.

See also [Gooey Caramel Turtle Poke Cake](#)

Cooling

Allow the cheesecake to cool gradually in the oven with the door slightly ajar. This helps prevent sudden temperature changes that can cause cracks.

Chilling

Refrigerate the cheesecake for several hours, or ideally overnight, to let the flavors develop and the texture firm up.

Preparing Matcha

Sift the matcha powder before using it to avoid clumps and ensure a smooth incorporation into the filling.

FAQ

Can I use a different type of cheese?

Yes, you can substitute cream cheese with mascarpone or ricotta for a different flavor and texture.

What can I serve with matcha cheesecake?

Matcha cheesecake pairs well with fruits like berries, chocolate sauce, or a dusting of powdered sugar.

How do I know when the cheesecake is done?

The cheesecake should be set around the edges but still slightly wobbly in the center when it's done baking.

Can I freeze matcha cheesecake?

Yes, you can freeze matcha cheesecake. Wrap it tightly to prevent freezer burn and thaw it in the refrigerator before serving.

What can I do if my cheesecake cracks?

If your cheesecake cracks, you can cover it with a layer of whipped cream or a fruit topping to mask the imperfection.



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Conclusion

When you prepare a Matcha cheesecake, you embrace a delightful fusion of traditional cheesecake with the unique flavor of matcha. This dessert not only pleases the palate but also offers a stunning visual appeal that makes it perfect for special occasions and gatherings. The earthy tones of matcha complement the creamy texture, creating a balance that is both satisfying and refreshing. Serving this cheesecake is sure to impress your guests and leave them wanting more.

See also [Herring Kashubian Style](#)

More recipes suggestions and combination

Berry Topping Variation

Enhance your Matcha cheesecake with a berry topping. Fresh strawberries, blueberries, or raspberries add a burst of color and flavor that complements the earthiness of matcha.

Coconut Crust Twist

Try a coconut crust instead of a traditional graham cracker crust. The combination of coconut and matcha brings a tropical flair to the dessert, elevating its taste profile.

Lemon Zest Infusion

Incorporate lemon zest into the cheesecake mix for a zesty kick. The citrus flavor pairs wonderfully with matcha, brightening the overall experience of the cheesecake.

Chocolate Drizzle

Add a rich chocolate drizzle over the top of the cheesecake. The combination of chocolate and matcha creates a decadent treat that chocolate lovers will adore.

Frozen Matcha Cheesecake Bites

For a bite-sized twist, create frozen matcha cheesecake bites. They make for an excellent summer treat and are perfect for serving at parties.



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