



Yuzu Cheesecake

Fresh, zesty and irresistibly creamy, this Yuzu Cheesecake delivers a vibrant citrus flavour with every bite.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
BISCUIT BASE	
Crushed biscuit crumbs	0.250kg
Melted butter	0.135kg
YUZU CURD	
Eggs	0.500kg
Sugar	0.200kg
Yuzu juice	0.275kg
Cream	0.275kg
CHEESECAKE FILL	
Mauri Fromage Cheesecake Mix	0.500kg
Water	0.400kg
YUZU SYRUP/GLAZE (OPTIONAL)	
Yuzu juice	0.150kg
Sugar	0.150kg
Glucose syrup	0.085kg
Note: Yuzu is a fragrant Japanese citrus fruit known for its bright, tangy flavour, often described as a blend of lemon, mandarin and grapefruit. For ease and consistency in commercial production, yuzu juice can be sourced bottled or frozen.	



PRODUCTS

16517 Fromage Cheesecake Mix 15kg

METHOD

Yuzu Curd

1. Combine eggs, sugar and yuzu juice in a stainless steel bowl. Whisk until the sugar has dissolved.
2. Add cream and continue whisking until well combined.
3. Place the bowl over a saucepan of gently simmering water and whisk continuously for approximately 10 minutes, or until the curd thickens and begins to bubble.
4. Remove from the heat and continue stirring for another 2 minutes.
5. Cover with plastic wrap directly touching the surface of the curd to prevent a skin from forming.
6. Refrigerate for 4 hours or until fully set.
7. Once set, transfer to a piping bag for assembly.

Biscuit Base

1. Combine biscuit crumbs and melted butter. Mix until a wet, sandy texture forms.
2. Press firmly into a tin or desired springform pan.
3. Refrigerate for 1 hour or until the butter has hardened and the base is firm.

Cheesecake Fill

1. Place water into the mixing bowl, followed by Mauri Fromage Cheesecake Mix.
2. Mix on slow speed for 1 minute, then scrape down the bowl.
3. Mix on high speed for 4 minutes, or until smooth and aerated.



Yuzu Syrup/Glaze (Optional)

1. Combine yuzu juice, sugar and glucose syrup in a saucepan.
2. Stir until dissolved, then heat to 80°C.
3. Allow to cool and thicken before use.

Assembly

1. Remove the biscuit base from the fridge.
2. Pipe the prepared cheesecake fill over the base and spread evenly with a palette knife or scraper.
3. Refrigerate for 4 hours or until the cheesecake layer is fully set.
4. Pipe a layer of fully-set yuzu curd over the cheesecake and smooth with a palette knife or scraper.
5. Refrigerate overnight to allow the cheesecake to fully set.
6. If using the optional yuzu syrup/glaze, remove the cheesecake from the fridge and pour or brush the glaze over the top before serving.