



YUZU CHEESECAKE TEMPURA WITH MATCHA & CARAMEL



Chef Jorge Ortega - Sysco Culinary Specialist

Chef Notes: The Yuzu marmalade can be substituted for "Dulce de leche" from Vida Latina, reaching a more "modern fusion" approach.



Ingredients

- 1 Individual Manifesto Yuzu Cheesecake
- Batter Mix Tempura Imperial - 1.00oz
- Tea Green Matcha Milk Jam - .30oz
- Marmalade Fruit Yuzu 300 Grams - 15.00g
- Sauce Caramel Designer Dessert - 10.00g
- Marshmallow topping - 15.00g
- Strawberry Fresh - 1.00 oz

Directions

step 1

Preheat the fryer at 350 Fahrenheit. Proceed to mix the tempura powder with water mixing with a whisk until the batter reaches a texture like crepes mix.

step 2

From frozen state remove the yuzu cheesecake from the packaging. Proceed fold it in some tempura powder, remove the excess of powder, then submerge in the batter and put it on the preheat fryer, taking care of fry it in its original position, this is with the Yuzu cream side facing up. Its recommended to use a pair of tongues for a few seconds for keeping the right position at the start of frying.

step 3

When the tempura reaches GBD remove it carefully from the fryer and dry it on kitchen paper. When the tempura reaches the right golden color the cheesecake it is completely thawed in the inside.

Blueberries Fresh - .50foz

step 4

For plating up. At a side of the plate spread a long, thin layer of matcha milk jam. At the end of it place some sliced strawberries. Close to the COP make a circle of yuzu marmalade, then place the Tempura on top, add some marshmallow topping on the side, place some blueberries over the plate and drizzle some caramel sauce over the tempura. Serve warm.