

# Peppermint Matcha "Rare" Cheesecake



10-Jan-2023

Level: Easy

Serves: about 10

Prep + Chilling Time: 1.5 hours + overnight

Cooking Time: 20 minutes

## Chocolate Wafer Crust:

6 Tbsp. (3/4 stick) unsalted butter

1 oz. semi-sweet chocolate 56% cacao, chopped (i.e. Baker's)

30 OREO cookies (original flavor)



## Peppermint Matcha "Rare" Cheesecake Filling:

$\frac{1}{4}$  cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox®)

$\frac{1}{2}$  cup heavy whipping cream

$\frac{1}{4}$  cup good quality matcha powder

1 (8 oz.) brick cream cheese, softened

1 cup white granulated sugar

$\frac{1}{3}$  cup sour cream

1 (12 oz.) container Mori-Nu® Silken tofu (soft)

$\frac{1}{2}$  to 1 tsp. pure peppermint extract

$\frac{1}{8}$  tsp. (or more) red gel food color

Recommended tool: a chasen

(a traditional Japanese tea ceremony whisk)



*To prepare chocolate wafer crust:* Line the bottom of a 9-inch round springform pan by cutting out a circular piece of parchment paper. Set aside. In a small saucepan, stir butter and chopped chocolate over low heat until completely melted. Take off heat source and let cool slightly. Meanwhile, twist an OREO cookie, then scrape and discard crè $\text{me}$  filling from the chocolate wafers. Place the chocolate wafers in a food processor. Repeat with remaining OREO cookies. When done, finely grind the chocolate wafers in the food processor. Add the chocolate/butter mixture to the food processor. Process until all the cookie crumbs are moistened. Evenly press crumb mixture on the bottom and up  $\frac{1}{4}$  of the sides of the prepared springform pan. Place in freezer until firm, about 30 minutes.

*To prepare peppermint matcha "rare" cheesecake filling:* (While crust is firming in the freezer.) In a small bowl, sprinkle gelatin over  $\frac{1}{4}$  cup cold water. Let stand for 5 minutes to bloom. Meanwhile, in a medium saucepan, heat the heavy whipping cream on low heat for about 5 minutes. Add softened gelatin and stir until gelatin is completely dissolved. Remove  $\frac{1}{8}$  cup of gelatin mixture, place in a medium heat-safe bowl, and set aside (this is for the peppermint component which will be mixed later). Add the matcha powder to the remaining gelatin mixture in the medium saucepan. With a chasen (traditional Japanese tea ceremony whisk), slowly and gently at first so the matcha powder doesn't fly everywhere, whisk until there are no matcha powder lumps in the cream/gelatin mixture. Take saucepan off heat source and set aside to cool slightly.

In a stand mixer with a paddle attachment, beat the cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the sugar, sour cream, and tofu. Remove  $\frac{3}{4}$  cup of cream cheese mixture

and mix it together in the medium heat-safe bowl with the  $\frac{1}{8}$  cup gelatin mixture that was set aside earlier. Add  $\frac{1}{2}$  tsp. pure peppermint extract and  $\frac{1}{8}$  tsp. red gel food color to the medium heat-safe bowl. Mix, taste, and if a stronger peppermint flavor is desired (see Notes below), add  $\frac{1}{4}$  tsp. more pure peppermint extract at a time to your liking, but no more than a total of 1 tsp. pure peppermint extract. Add more red food gel color if a darker pink color is desired. Mix and set peppermint cheesecake filling aside. With the mixer on low speed, slowly add the matcha mixture to the remaining cream cheese mixture in the stand mixer bowl. Blend until combined.

Place a fine mesh sieve over a large bowl and press the matcha cheesecake filling through it to remove all lumps. Separately, place a small fine mesh sieve over a small bowl and press the peppermint cheesecake filling through it to remove all lumps. Pour 1 cup matcha cheesecake filling in the center of the frozen chocolate wafer crust. Then pour  $\frac{1}{4}$  cup peppermint cheesecake filling in the center of the frozen chocolate wafer crust, directly on top of the matcha cheesecake filling. Repeat with 1 cup matcha cheesecake filling and  $\frac{1}{4}$  cup peppermint cheesecake filling, alternately, until done. Gently wiggle pan for cheesecake to level out. Cover with plastic wrap. Chill overnight in refrigerator. When ready to serve, release the sides of the springform pan and if desired, pipe stabilized whipped cream mounds along edges of cheesecake, then dust with matcha powder.

Notes:

- You don't want the peppermint part of the cheesecake to taste like toothpaste, therefore, I recommend starting with  $\frac{1}{2}$  tsp. pure peppermint extract, then adding more to your liking,  $\frac{1}{4}$  tsp. at a time, tasting after each addition.
- Stabilized whipped cream (will not run or flatten):
  - 1 tsp. unflavored gelatin (Knox®)
  - 4 tsp. cold water
  - 1 cup heavy whipping cream
  - $\frac{1}{4}$  cup confectioners powdered sugar

In a small saucepan, sprinkle the gelatin over the cold water and let bloom for 5 minutes. Turn heat on low and stir constantly until gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream and sugar until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Refrigerate until ready to pipe.

