

Green Tea & Oreo Cheese Pie

(Mauri Non Dairy Whip Topping)



Ingredients

(Oreo Crust Base)

Crushed Oreo biscuit
Melted salted butter

Weight (gm)

350

50 - 65

1. Mix the crushed Oreo biscuit with melted butter.
2. Place the Oreo biscuit on the base of the cake ring (7 inches).

Ingredients

(Green Tea Cheesecake)

Group A

Green tea powder
Dairy cream (to dissolve green tea)
White chocolate

Weight (gm)

7

125

50

Group B

Cream Cheese
Sugar
Gelatine sheet 2pcs (soaked in water)
Mauri Non-Dairy Whip Topping (whipped to soft peak)
Chopped Oreo

200

30

6

100

75



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Step A

1. Mix the green tea powder with fresh cream first and stir until well mixed and no lumps.
2. Heat the fresh cream until it begins to boil, add in white chocolate and stir very well to melt all the chocolates. Let it cool, use it once cool.

Step B

1. Mix Mauri Cream Cheese, fresh cream and sugar together over double boil until mixture is smooth.
2. Add soaked gelatine, stir and mix well.
3. Add in mixture from step (A) and mix well.
4. Set mixture aside to cool.
5. Once cooled, add in Mauri Non - Dairy Whip Topping (whipped to soft peak) and mix well.
6. Lastly fold in chopped Oreo.
7. Put mixture into the pre - prepared ring mould with Oreo biscuit base on the bottom. Keep in refrigerator until set.

*Suggested recipe can make up to 10pcs.

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