



# COOKING WITH CHEESE

## *from the* USA



### Pulut Hitam Cheesecake

*A delicious rendition of the Southeast Asian dessert, with soft glutinous rice paired with fragrant coconut cheesecake.*

#### INGREDIENTS:

##### Glutinous Rice Base

- 30g Black Glutinous Rice
- 120g White Glutinous Rice
- 140g Hot Water
- 80g Coconut Milk
- 60g Coconut Cream
- 80g Fine Sugar
- 2g Salt

##### Blue Pea Flower Water

- 3g Dried Blue Pea Flowers
- 60g Hot Water

##### Coconut Cream Cheese Filling

- 231g U.S. Cream Cheese
- 60g Icing Sugar
- 37.5g Heavy Cream
- 82.5g Coconut Cream
- 9g Gelatin Powder
- 45g Water
- 12g Blue Pea Flower Water

## DIRECTIONS:

### Glutinous Rice Base

- Soak the black and white glutinous rice separately in water overnight.
- Combine hot water and coconut milk together to form a coconut milk mixture.
- Drain the black glutinous rice and spread it flat on a pan. Steam for 15 minutes.
- Pour  $\frac{1}{4}$  of the coconut milk mixture to the steamed black glutinous rice. Stir well and continue to steam for 15 minutes.
- Drain the white glutinous rice and add into the steamed black glutinous rice.
- Continue to steam and add in the remaining coconut milk mixture in three additions at 15 minutes intervals.

- In a small pot, boil coconut cream and add in sugar and salt. Stir till dissolved.
- Pour the coconut cream mixture into the steamed glutinous rice. Mix well.
- Transfer the prepared glutinous rice to a 7" square mold. Flatten and chill till set.

### Blue Pea Flower Water

- Soak the dried blue pea flowers in hot water for 1 hour.
- Strain the liquid and set aside.

### Coconut Cream Cheese Filling

- Soak gelatin powder in water for 30 minutes.
- Mix cream cheese and icing sugar together until smooth.

- Slowly add in heavy cream and coconut cream. Continue mixing for 1 minute.
- In a small microwave-safe bowl, melt gelatin and add to the cream cheese mixture. Continue mixing until smooth.
- Combine 120g of cream cheese mixture with 12g of blue pea flower water to form a blue pea cheese mixture.
- Pour the plain cheese mixture over the prepared glutinous rice base and swirl with the blue pea cheese mixture.
- Place in chiller to set for at least 45 minutes before serving.

**Serves 9.**

*This recipe only serves as a reference. ©2020 USA Cheese Guild®.*



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