



NSSCC Live Final 2025

Dessert Recipe



School:	John McGlashan	
Team Name:	JMC	
Competitors:	1. Luke Miller	2. Jemaine Wheeler

Course: Dessert **Portions: 4**

Weight	Ingredient	Weight	Ingredient
	<u>For the Cheesecake</u>		<u>For the shortbread</u>
1	Egg separated	70gm	Castor sugar
160gm	Anchor Sour Cream	1	Egg yolk
75gm	Castor Sugar	1 tsp	Vanilla paste
1.5 tsp	Maize Corn flour	150gm	Plain flour
1 tsp	Vanilla bean paste	125gm	Anchor butter
2	Pureed green kiwifruit		
160gm	Anchor Cream Cheese	250gm	Castor sugar (for spun sugar)
75gms	Whittaker's Peanut Block Chocolate		
1	Egg White		
	<u>For the lime matcha sauce:</u>		
6	Limes (zest of 3 and juice of all)	1/2 tsp	Matcha powder
1/2 tsp	Guar gum	Pinch	Baking soda
40gm	Castor sugar		

School Team Name:

Method:

Step/Timing	
3 minutes	1. Take cream cheese and sour cream out of the refrigerator and bring up to room temperature.
	2. Preheat the oven to 150 degrees.
5 minutes	3. Cream together the softened butter for short bread with butter. Add the egg yolk and vanilla paste.
6 minutes	4. Rest for 10 minutes before rolling out between 2 sheets of baking paper, until it is approximately 3mm thick. Stamp out 5 disks and place on a lined tray. Bake for 10-12 minutes until they are a light golden brown. Remove to a wire rack to cool.
4 minutes	5. To make the cheesecake: beat the cream cheese, ¼ cup of the sugar, egg yolk and cornflour in a small bowl with a wooden spoon until smooth. Add vanilla paste, sour cream beat until just combined.
4 minutes	6. Beat the egg whites in a clean small bowl with an electric mixer until soft peaks form. Gradually add the remaining sugar; beat until dissolved.
2 minutes	7. Puree 2 green kiwifruit and place in a piping bag.
	8. With a balloon whisk, fold the egg white mixture into the cream cheese mixture and divide into a silicon tray. Pipe kiwifruit puree into the centre of each portion.
10 minutes	9. Bake cheesecake for about 15 minutes or until just set; cool before placing in the freezer to freeze/chill until 'set'.
5 minutes	10. Place the spun sugar, sugar measure with 225gms of water into a small saucepan. Heat ,without stirring, to 150 degrees. "Spin" sugar between two suspended wooden spoons. Once enough has been created, gather into 4 nests.
1 minutes	11. Combine the lime matcha sauce sugar,120mls water, juice from limes, zest and guar gum in a small saucepan. Heat just until sugar is dissolved. Cool and whisk in matcha powder.
4 minutes	12. Crush the Whittakers Peanut Chocolate in a sturdy plastic bag.
	13. For plating: place the cheesecake on the shortbread, topped with crushed chocolate. Spun sugar set adjacent. Drizzle lime matcha sauce to finish plate.

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