

Mini Japanese Souffle Cheesecake

Mini Japanese Souffle Cheesecake is the perfect recipe for a small and intimate gathering of friends or to enjoy alone. They are moist and delicious but very easy to make!

Servings: 6 servings

Prep Time15 mins
Cook Time20 mins
Cuisine: Japanese
Course: Dessert

Ingredients

- 200 g Cream cheese
- 3 Eggs
- 2 Tbsp Soy milk 30g
- 1 Tbsp Lemon juice
- 4 Tbsp cornflour 30g
- 3 1/2 Tbsp Sugar 45g

Instructions

1. **Preparation:** Put cream cheese in a bowl and bring it to room temperature. Separate the eggs into yolk and white. Preheat an oven to 200C/392F.
2. **Cream cheese mixture:** Whisk cream cheese to make it creamy, add egg yolk, soy milk, lemon juice, and cornflour, and mix well each time.
3. **Beat egg whites:** Put egg whites and sugar in a separate bowl and beat with a hand mixer until soft peaks.
4. **Complete the mixture:** Fold in egg whites into the cream cheese mixture and mix gently.
5. **Pour into ramekins:** Pour the mixture into ramekin bowls, place them on a tray, and fill it with water (bake in a water bath).
6. **Bake:** Bake at 200C/392F for 10 minutes, then lower to 150C/302F for 10 minutes.

Notes

- **Equipment:** Hand mixer, Whisk, Spatula, Ramekin bowls
- **Substitute:** You can substitute soy milk with other types of milk such as cow milk, almond milk, or oats milk. You can substitute corn starch with potato starch or cake flour. You can use lemon juice in a bottle.
- **Storage:** 5 days in the fridge.
- Egg whites do not easily foam at room temperature, so keep them in the fridge until just before using them.