



COOKING WITH CHEESE

from the USA



Gula Melaka and Coconut Cheese Tart

This Gula Melaka (palm sugar) and Coconut Cheese Tart combines the caramelly richness of Gula Melaka with a creamy blend of coconut cream cheese.

INGREDIENTS:

Tart Crust

- 170g Plain Flour
- 120g Butter
- 50g Sugar
- 55g Egg
- 30g U.S. Permeate

Coconut Cream Cheese Filling

- 354g U.S. Cream Cheese
- 83g Eggs
- 117g Coconut Cream
- 11g Cornstarch
- 62g Caster Sugar
- 26g Heavy Cream

Gula Melaka Cream Cheese Filling

- 52g Gula Melaka (Palm Sugar)
- 6.5g Hot Water
- 130g Coconut Cream Cheese Filling

Assemble and Bake

- 185g Gula Melaka Cream Cheese Filling
- 420g Coconut Cream Cheese Filling
- 8 pieces Tart Shells, baked
- 50g Coconut Shreds, toasted
- 50g Gula Melaka, grated

DIRECTIONS:

Tart Crust

- Preheat the oven to 175°C.
- Lightly grease tart molds with butter. Set aside.
- Mix butter and sugar together until just combined.
- Add in plain flour and permeate. Continue mixing until mixture resembles coarse crumbs.
- Add in eggs and mix till a dough is formed. Do not overmix.
- Wrap dough in plastic wrap and place in the chiller for 30 minutes.
- Roll the dough to about 4 mm thick. Mold into a tart mold with each dough about 36g.

- Bake at 175°C for about 20 minutes or until tart crust is golden brown.

Coconut Cream Cheese Filling

- Combine cream cheese, cornstarch and caster sugar together until smooth.
- Add in the eggs slowly and mix well.
- Slowly pour in heavy cream and coconut cream while whisking continuously till mixture is smooth and creamy.

Gula Melaka Cream Cheese Filling

- Dissolve Gula Melaka in hot water.

- Combine with 130g of coconut cream cheese filling. Mix well.

Assemble and Bake

- Preheat the oven to 140°C.
- Spoon 50g of coconut cream cheese filling into each tart shell and swirl with 20g of Gula Melaka cream cheese filling.
- Bake in a water bath at 140°C for about 90 minutes or until the center is firm.
- To serve, top with toasted coconut shreds and grated Gula Melaka.

Makes 9 tarts.

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



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.