

# 迷你橙汁芝士蛋糕

## 材料

250克消化饼  
125克溶化的无盐牛油

### 馅料

4个橙子  
150克软化的奶油芝士  
1小匙切好的橙皮  
3/4杯炼奶  
2大匙「新的」浓缩柠檬汁  
1大匙「新的」浓缩橙汁

125毫升打好的奶油，装饰用  
数片薄橙皮，装饰用



## Mini Orange Cheesecakes

## 方法

- 在8个3寸馅饼模上涂少许油。用食物搅拌机搅碎消化饼，加入溶解的牛油搅拌15秒。把混合物平均分成8份放在烤模上，压紧底部和四周。放在盘上并放进冰箱冷藏。然后继续准备馅料。
- 制作馅料时，先把橙子放到砧板上，在橙子的顶部和底部分别切取2厘米厚的橙块，然后旋转削掉其橙皮和白色的橙衣。然后把橙块逐片撕开。用碗盛接滴出的橙汁。每个蛋糕需要两三片小橙片作装饰用。余下部分切成小块。
- 用打蛋机打松奶油芝士倒入碗里，慢慢加入炼奶、「新的」浓缩柠檬汁和「新的」浓缩橙汁。用打蛋机中速继续搅拌5分钟，或到蓬松为止，接着拌入剩下的橙块。
- 把馅料均匀倒入准备好的烤模里并铺平表面，冷藏过夜。最后用打散的奶油、薄橙皮以及预先撕开的小橙片作装饰。

## Method

1. Lightly grease eight 8 cm (3 inch) fluted flan tins. To make the crust, finely crush the biscuits in a food processor. Add the melted butter and process for another 15 seconds. Divide the mixture evenly among the tins and press firmly into the base and side of the tins. Place on a tray and refrigerate while preparing the filling.

2. To make the filling, place the oranges on a board and cut a 2 cm slice off each end of orange to where the flesh starts. Cut the skin away in circular motion, cutting only deep enough to remove all the white membrane. Separate the segments by cutting between the membrane and the flesh. Do this over a bowl to catch any juice. Reserve two or three segments for each cheesecake, to decorate. Cut the remainder in small pieces.

3. Using electric beaters, beat the cream cheese and rind in a small bowl until light and creamy. Gradually add the condensed milk, sunquick lemon and orange concentrate. Beat on medium speed for 5 minutes, or until smooth and increased in volume. Fold in the chopped orange.

4. Pour the mixture evenly into the prepared tins and smooth the surface. Refrigerate overnight. Decorate with whipped cream, slivers of orange rind and the reserved orange segments.

## Ingredients

250 g plain sweet biscuits  
125 g unsalted butter, melted

### Filling

4 Oranges  
150 g cream cheese, softened  
1 teaspoon grated orange rind  
3/4 cup condensed milk  
2 tablespoons sunquick lemon concentrate  
1 tablespoon sunquick orange concentrate

1/2 cup (125 ml) cream, whipped, to decorate  
slivers of orange rind, to decorate

