



Sake kasu Japanese non-bake cheesecake

Serving: 5

Ingredients

- **200g cream cheese**
- **100g plain yogurt**
- **50g sugar**
- **5g gelatin**
- **15ml water**
- **45ml hot water**
- **100g FNC's sake kasu(lees)**



Directions

Step 1 – Soak the gelatin with 15ml water. Bring the cream cheese to room temperature and soften.

Step 2 – Add yogurt, sugar and sake to the cream cheese and mix them until get smooth - A.





Step 3 – Add 45ml hot water to the soaked gelatin and dissolve completely - B.

Step 4 – Mix A and B firmly and put into glasses – short tumbler glass or large shot glass.



Step 5 - Put the glasses inside the fridge(approximately 2 hours) until get harden.



Enjoy the meal!

