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**Yuzu Cheesecake**

*This Japanese twist on lemon cheesecake uses yuzu’s citrus tang to cut through the sweetness and density of cream cheese. For the lightest and fluffiest cheesecake, be sure that the creamed cheese has warmed to room temperature before you begin, and don’t skimp on its time in the bowl of the electric mixer.*

Serves 8 to 10

**2 cups / 200 g graham cracker crumbs, from 14 to 16 crackers**

**3 ¾ teaspoons salt, divided**

1/2 **cup (1 stick) / 113 g unsalted butter, melted and cooled slightly**

**1 cup / 198 g granulated sugar**

**24 ounces / 680 g (3 packages) cream cheese, at room temperature**

**4 tablespoons yuzu juice**

**3 large eggs**

**Shiro-An Cream (page 156)**

**Black Sesame Tuile (page 167)**

1. Preheat the oven to 350° F / 177°C. Wrap the bottom of a 9-inch / 23 cm springform pan in two layers of aluminum foil, to prevent water from leaking in at the seams.
2. In the bowl of a food processor, process the graham crackers into fine crumbs. In a medium bowl, combine the crumbs with 1/8 teaspoon salt and the melted butter and press the mixture into the bottom of a springform pan 9 to 10 inches / 23 to 25 cm in diameter. Bake for 10 minutes and let cool. Lower the oven temperature to 325° F / 163°C.
3. In the bowl of an electric mixer fitted with a paddle attachment, combine the sugar and cream cheese and mix on medium speed until light and fluffy, 3 to 5 minutes, scraping down the sides of the bowl at least once. Add the remaining salt and yuzu juice and mix until combined. Add the eggs one at a time, mixing until just combined. Pour the batter into the prepared crust.
4. Place the springform pan in a high-sided roasting pan and pour boiling water halfway up the sides of the springform pan. Bake for 90 minutes, then turn off the heat and leave the oven door cracked slightly for about 1 hour, allowing the cake to cool slowly to prevent it from cracking. Chill the cake in the refrigerator for at least 4 hours. Serves garnished with a dollop of Shiro-An Cream and a Black Sesame Tuile on each plate, if desired.