

SAVORY CHEESECAKE WITH CHERRY COMPOTE AND CROSTINI



Inspired by Washington State's cherry harvest, this slightly sweet cheesecake is designed to be served with fresh cherry compote and plenty of crostini to scoop it up. There's just something about fresh cherries and a soft cheese—the tartness of cherries mixed with the tanginess of goat cheese is a dangerously good flavor combination.

The light, crustless cheesecake lands somewhere between savory and sweet. Its texture is airy and silky smooth. A goat cheese like Laura Chenel's with a mild but distinct taste is best. You can use another brand but be careful to choose something that is not so sharp it overwhelms the other flavors.

A dollop of this cheesecake on a crisp crostini topped with fresh cherry compote is an unforgettable combination of textures and flavors. It's an appetizer that will leave you craving more.

- Leslie Mackie

INGREDIENTS:

Makes a 6" cake

CHEESECAKE

9 ounces Laura Chenel's goat cheese, room temperature

2 eggs

6 tablespoons powdered sugar, sifted

1 tablespoon corn starch

1/2 cup sour cream

CHERRY COMPOTE

1-1/2 cups fresh Bing cherries, pitted and quartered

1/4 cup sugar

3 tablespoons white wine

1 teaspoon fresh thyme, finely chopped

ASSEMBLY

1/4 cup walnuts, toasted and coarsely chopped

1 package of Macrina crostini

DIRECTIONS:

CHEESECAKE

Preheat oven to 300°F. Brush a 6" cake pan with melted butter. Line the base and sides with parchment paper. Set aside.

Crumble goat cheese into the bowl of a stand mixer. Using a paddle attachment, mix at low speed. Add the eggs one at a time, incorporating the first before adding the second. Add half the powdered sugar and all of the corn starch. Scrape down the bowl and mix until smooth. Add the remaining powdered sugar and sour cream. Mix until smooth.

Pour batter into the prepared cake pan and place on a rimmed sheet pan. Place the sheet pan in the oven and pour hot water 1/2" up the side of the pan to allow the cheesecake to bake more evenly. Bake for 25 to 30 minutes or until the center is set. Remove from the oven and let cool for 20 minutes. Refrigerate overnight.

CHERRY COMPOTE

In a medium saucepan over medium heat, add the cherries and sugar. Gently toss as the sugar dissolves and the juices are released. Add the white wine and thyme. Simmer for 2 to 3 minutes until slightly reduced.

ASSEMBLY

Invert the cheesecake onto a piece of plastic wrap and remove the parchment. Gently lift it onto a serving dish. Top with warm cherry compote and garnish with toasted walnuts. Serve with your favorite Macrina crostini flavor. Enjoy!