

Pesto-Topped Appetizer Cheesecake

From Tarla Fallgatter, cooking instructor, Dec. 2010



Servings: 12

11 ounces cream cheese, room temp

3/4 cup ricotta cheese

8 ounces goat cheese (or Boursin)

3 whole eggs, room temp

1/2 cup sour cream

TOPPINGS:

pesto genovese (ready made), about

1/3 cup

pesto sun dried tomato (ready made),

about 1/3 cup

1/3 cup pine nuts, toasted (or

hazelnuts)

8 ounces crackers, TJ's pita bites,

preferably

1. Preheat oven to 350°. Butter a 9-inch springform pan.

2. In a food processor fitted with the metal blade, process cream cheese, ricotta and goat cheese until well blended, scraping sides. Pulse in eggs until thoroughly incorporated. Add sour cream and process until well blended. Pour into springform pan.

3. Bake for about 25 minutes, or until top is puffed and golden; the middle will still jiggle. The top will have a kind of spiderweb of little cracks - which means it's done. Remove to a rack to cool.

4. As close to serving time as possible, remove sides of springform. Spread the two pesto types (decoratively in wide stripes) on top and add pine nuts. You can also drizzle the top with a little bit of honey.

A light-textured, very flavorful appetizer

This can be made ahead (one day only). Tarla served this warm (wonderful) - but if you've chilled it overnight, let sit out for an hour, then add the toppings. You can make this in a smaller springform - Tarla's original recipe called for an 8-inch (bake 45 minutes or so), and she also uses a small 6-inch one too, which makes the appetizer very thick. You can also chop nuts to put on the bottom of the appetizer too, if desired.

Per Serving (excluding unknown items): 345 Calories; 25g Fat (65.3% calories from fat); 14g Protein; 16g Carbohydrate; 1g Dietary Fiber; 113mg Cholesterol; 424mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat.