



RECIPE | TOMATOES

GOAT CHEESE & SWEET TOMATO CHEESECAKE



35 min

15 min
PREP.

20 min
COOKING



8



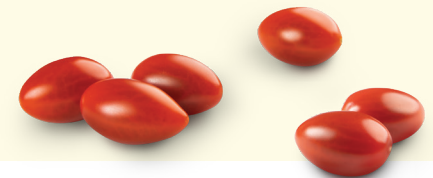
Medium

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 2** cloves garlic, chopped
- 16 oz** goat cheese, softened
- ½ cup** heavy cream
- ½ cup** unsweetened dates
- ½ cup** pecans
- ½ cup** pretzels
- 3 tbsp** balsamic vinegar
- 2 tbsp** extra virgin olive oil
- 2 tbsp** cornstarch
- 1 tbsp** butter, melted

- Salt and pepper, to taste
- Sesame seeds, for garnish
- Poppy seeds, for garnish
- Fresh thyme, for garnish

Recipe created by *Jennifer Rolfingsmeier*



DIRECTIONS

- 1** Add dates, pretzels, pecans, and melted butter to a food processor. Pulse until finely chopped to create the crust.
- 2** Line a muffin tin with cling wrap. Divide the crust mixture evenly into the muffin tin and pat firmly using a spoon.
- 3** Add goat cheese to a medium-sized bowl and season with salt and pepper.
- 4** In a small saucepan, bring cream to a boil, add cornstarch, and stir. Add cream mixture to goat cheese and stir until smooth. Pour evenly on top of crusts in muffin tin. Place in refrigerator to cool.
- 5** Preheat the oven to 350°F.
- 6** Place tomatoes in a medium size bowl and mix with olive oil, balsamic vinegar, and garlic. Spread tomato mixture evenly over a parchment-lined baking sheet and bake for 15 minutes.
- 7** Remove cheesecakes from fridge and plate. Top each cheesecake with roasted tomatoes, sesame seeds, poppy seeds and thyme to serve!

Pro Tip: Let cheesecakes cool in the fridge for at least 1-2 hours before serving.

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