



Consejo del chef

Decorate your cheesecake with a mix of oil, garlic, and herbs. Place some cherry tomatoes on the top to enjoy all the flavours.

Raciones para 1

250g
Cream cheese
150g
Goat cheese
2
Eggs
Salt
Black pepper
200g
Salty crackers
100g
Softened butter
Cherry tomatoes
Extra virgin olive oil
Rosemary
1
Clove of garlic

- 1 Preheat oven at 180°C.
- 2 Cover the bottom of an 18 cm springform pan with parchment paper to easily remove the cheesecake later.
- 3 Crush the crackers with the butter until you have a crumb-like, sandy texture.
- 4 Place and press the mix in the pan, spread it out evenly. Chill in the refrigerator.
- 5 In a large bowl, put all the ingredients for the filling together and blend with a mixer until everything is combined.
- 6 Pour into the pan, bake for 30 minutes at 200°C. Prick with a toothpick to check if it is ready and, if not, bake for a few more minutes.
- 7 When the cake is baked, remove it from the tin and cool.
- 8 Blend in a large bowl a dash of olive oil, crushed garlic, fresh rosemary or other herbs, salt and pepper and set aside to macerate.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/cheesecake-salada-con-tomates-cherry/>

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