Salty cheesecake with cherry tomatoes



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 180ºC.
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 200ºC. 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/en/receta/cheesecake-salada-con-tomates-cherry/