

Miele

Savoury cheesecake

By Kirsten Tibballs

1 hour 30 minutes

Preparation Time

40 minutes

Cooking Time

6 serves

Serves



INGREDIENTS

Croutons

150 g sourdough bread
15 ml olive oil
Salt and pepper, to taste

Cheesecake

200 g cream cheese
200 g goat's cheese
20 g cheddar cheese,
grated
240 g eggs
270 g sour cream
15 ml fresh lemon juice
Salt and pepper, to taste
Vegetable oil spray, for
greasing

Panzanella topping

Croutons, from recipe
700 g cherry tomatoes,
quartered
2 tbsp olive oil
1 tbsp balsamic glaze
10 fresh basil leaves,
chopped
salt and pepper, to taste

Miele accessories

Baking tray
Perforated steam container

METHOD

Croutons

1. Preheat the oven on Fan Plus at 150°C.
2. Remove the crusts, then cut the sourdough into cubes, approximately 10 mm in size.
3. Place the sourdough, oil, salt and pepper in a bowl and mix to coat.
4. Scatter the sourdough in a single layer over a lined baking tray.
5. Bake in the preheated oven for 10-15 minutes, or until slightly golden and crisp in texture.
6. Allow to cool completely at room temperature, then store in an airtight container.

Cheesecake

1. Lightly grease 6 ramekins, approximately 180 ml and line the base with a small disc of baking paper and place onto a perforated steam container.
2. In the bowl of a freestanding mixer fitted with a paddle attachment, beat the cream cheese until soft.
3. Add the goat's cheese and grated cheddar and mix to combine.
4. Add the eggs, one at a time, mixing well after each addition and scraping down the sides of the bowl as required.
5. Add the sour cream and lemon juice and mix until just combined.
6. Season with salt and pepper.
7. Divide the cheesecake mixture evenly between the ramekins, filling them to 40 mm in height.
8. Lightly grease a large piece of foil and use to cover the ramekins, greased side down.
9. Place in the steam oven and Steam at 100°C for 25 minutes, or until the cheesecakes have a slight spring when touched.
10. Remove the foil and allow to cool slightly at room temperature before unmoulding directly onto a serving plate.
11. Set aside at room temperature while you prepare the Panzanella Topping.

Panzanella topping

1. Combine all of the ingredients in a bowl and gently toss to combine.
2. Top the prepared cheesecakes with the panzanella topping and serve immediately

Hints and Tips

- You could also use similar sized ceramic coffee cups or individual bake-safe dishes.
- Greasing the foil ensures the cheesecake doesn't stick to it while baking