



Harley Farms Goat Dairy

Fromage Blanc Cheesecake

Difficulty: Easy

Prep Time: 2 hours

Cook Time: 20 minutes

Yield: 10 servings

Crust:

3/4 cup graham cracker crumbs
3/4 cup chopped white chocolate
3/4 cup toasted almond brittle
1/4 cup melted butter

Filling:

1/2 cup sugar, plus 1/2 cup
1 pound Fromage Blanc
3 sheets gelatin, softened in cool water
6 yolks
1 1/2 cups heavy cream whipped to stiff peaks

Combine first four ingredients until well coated with butter. Press into bottom of 4 inch ring molds. Chill.

Combine 1/2 cup sugar and fromage blanc in large bowl, whisk over a hot water bath until sugar has dissolved. Squeeze all water out of gelatin sheets and add to warm fromage mixture, stir until gelatin has dissolved. Cool slightly over a water bath until slightly thickened. Whip yolks in mixer with second 1/2 cup of sugar until thick and pale, fold into fromage mixture. Carefully fold in whipped cream. Fill 4-inch ring molds, smooth tops and chill until set.

Serve with strawberry mint salsa.

Toasted Almond Brittle (Yield = 3 cups):

4 cups sugar
Water to dissolve
3 tablespoons butter
3 cups toasted almonds

Bring sugar and water to a boil in a heavy sauce pan. Brush down sides of pan with a water to prevent sugar from crystallizing. Cook until amber in color and water has evaporated. Carefully stir in butter with a wooden spoon until completely blended. Quickly stir in almonds and remove from heat. Immediately pour onto a greased 1/2-inch sheet pan. Cool.



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