

The Levine Family Savory Pesto Cheesecake

Ingredients

For Cheesecake:

1½ lbs cream cheese, room temperature
3 eggs
½ cup heavy cream, light cream or milk
dash worcestershire
kosher salt freshly ground pepper to taste
1 cup pesto

Ingredients

For Topping:

1 cup water
1 cup dry sun-dried tomatoes (not in oil)
½ cup raspberry jam
1 envelope Knox gelatin

For Cheesecake

1. Preheat oven to 350 degrees.
2. Combine cream cheese, worcestershire, eggs, cream, salt, pepper and pesto in food processor fitted with a metal blade. Combine well.
3. Pour into 8" greased spring form pan.
4. Place spring form pan into larger pan; put both onto rack in oven. Pour boiling water into larger pan until level rises halfway up spring form pan (water bath).
5. Bake 35 to 45 minutes.
6. Carefully remove spring form pan from oven and place on a wire rack to cool. When completely cool, remove spring form pan.

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For Topping

1. Put sun-dried tomatoes, water and jam in a small pan. Bring to a boil then simmer until tomatoes are soft.
2. Let tomato mixture cool, then whip it in a food processor fitted with a metal blade. Return mixture to pan and bring to boil. Immediately add gelatin and stir just until it's dissolved.
3. Allow to cool slightly; then spread mixture over cheesecake.
4. Garnish with fresh basil leaves and cherry tomatoes if you like. Serve with crackers or baguette.