

Artisan Cooking School &
Catering Company LLC

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Artisan Savory Herb Cheesecake

32 oz. cream cheese
6 oz. Cheddar Horseradish Bar Cheese Spread (Williams Brand)
18 oz. Cheddar Pinconning Cheese (Williams Brand)
1 T. sugar
7 large eggs
½ cup heavy whipping cream
½ t. pure vanilla
1 T. leaf thyme
1 T. Basil
1 ½ t. oregano
2 t. 7-2-1 salt *

Crust:

3 T. melted butter
1 t. lemon zest
Plain bread crumbs

Preparing the crust: Mix the butter, lemon zest, and bread crumbs to form a base in a 10" spring form pan. Set aside.

Preheat oven to 500 degrees and soften the cheeses to room temperature.

In a mixer, add the cheeses and mix at low speed with paddle attachment until blended together. Add sugar. Once that is mixed together add the eggs, one at a time until incorporated. Add whipping cream, vanilla, herbs, and 7-2-1 salt.

Blend at slow speed until smooth and consistent. Be sure to stop mixer and scrape bottom of mixer bowl to assure complete mixing. Pour into spring form pan.

Bake at 500 degrees for 1 minute and immediately reduce temperature to 250 degrees and bake for 1 hour and 30-45 minutes. Top should be slightly golden and starting to solidify toward the very middle. To prevent cheesecake from cracking place a pan of water on the bottom rack under the cheesecake.

Place on rack to cool to room temperature. Serve with crackers. Cover and store in refrigerator.

* **7-2-1 Salt:** 7 T kosher salt, 2 T ground pepper, 1 T granulated garlic. Mix in an airtight container. Salt recipe courtesy of Chef Brian Polcyn, Five Lakes Grill, Milford, MI.