

TRENERY



PT. LEO ESTATE

MAIN RIDGE DAIRY BURNT BASQUE CHEESECAKE

SERVES SIX

A savoury spin on a Spanish classic, this cheesecake is perfect for a garden party or family gathering. The star ingredient is, of course, Main Ridge Dairy's Cilia goat cheese, but Josep says fresh chèvre (goat curd) will work just as well. Most of the ingredients can be found at home, including the garnish. "You might have some beautiful flowers in your garden, or you could borrow from your neighbours," he adds.

To complement the dish, Josep recommends a pinot gris, which has a sharpness that will cut through the richness of the cheesecake.

EQUIPMENT

Blender
Food processor
6 silicon moulds (W 7cm x D 5cm)
Kitchen torch

INGREDIENTS

For the Cheesecake:

100mL milk
2 eggs
20g flour
250g Main Ridge Dairy Cilia (or chèvre)

For the Base:

100g rosemary focaccia (or any bread)
30g butter, melted

For the Carrot Purée:

2 medium carrots
120g butter
10g cumin seeds
Salt, to taste

METHOD

1. Filling

In a blender, combine 100mL milk, two eggs, 20g flour and 250g chèvre (Cilia). Blend until smooth and set aside.

2. Base

Blitz 100g rosemary focaccia (or any bread) in a food processor until it forms coarse crumbs. Transfer to a mixing bowl and pour in 30g melted butter, stirring until evenly coated.

Heat a pan over medium heat and toast the crumb mixture until golden brown and fragrant. Press the toasted crumbs evenly into the bottom of the silicon moulds. Place the moulds in the fridge to cool and set.

3. Assemble and Bake

Once the bases are chilled, keep them in the silicon moulds and pour the cheesecake mixture over the top, filling nearly to the brim.

Preheat the oven to 160°C (320°F). Place the filled moulds on a baking tray and bake for 10 minutes or until the cheesecake is just set with a slight wobble in the centre.

Remove from the oven and cool completely in the fridge before carefully removing from the moulds.

Use a kitchen torch to lightly caramelize the tops, creating the signature burnt finish. Warm the cakes briefly in the oven before serving.

4. Carrot Purée

Peel and slice the two carrots evenly. In a saucepan, melt 120g butter over low heat. Add the carrots, 100mL water and a pinch of salt. Cover and cook gently until tender.

Toast 10g cumin seeds in a dry pan until aromatic, then crush and stir into the cooked carrots.

Blend the carrot mixture until smooth, tasting and adjusting seasoning if necessary.

5. Serve

Spoon the carrot purée onto small plates in a circular motion. Place one cheesecake per plate in the centre of the purée, garnished with fresh carrot tops and edible flowers.

Wine pairing: Pt. Leo Estate Pinot Gris 2023