

Goats' Cheese, Ricotta, & Roasted Tomato Cheesecake

Serves 8

Hands-on Time 1 hour (plus cooling time)

Baking Time 90 minutes

Ingredients

100g Unsalted butter
250g Oat cakes
Oregano, bunch
500g Ricotta
200g Goats' cheese (soft)
4 Eggs, medium
Fine sea salt
12 Baby plum tomatoes
Black pepper
Balsamic glaze (optional)

Equipment

Baking parchment (20cm circle)
20cm Spring-form tin
Microwaveable bowl
Spatula
Food processor
Mixing bowl and electric whisk or free-standing mixer
Chopping board
Knife
Baking tray
Small roasting pan or dish
Wire rack

Line the bottom of the tin with a circle of baking parchment.

Put the butter into a microwaveable bowl and pop into the microwave, on a low power setting, heating no longer than 20 seconds at a time. Stir it with the spatula in between rests until the butter has melted.

Add the oat cakes to the food processor and blitz until you have fine crumbs.

Pour in the butter and blitz again until you have what looks like wet sand.

Add 1/3 of the leaves from the bunch of oregano and blitz for a final yet brief time.

Tip the oat mix into the prepared tin and press down so it is compacted and smooth.

Pop the tin into the fridge for at least 30 minutes.

Preheat the oven to 150°C/130°C(Fan)/300°F/Gas mark 2.

Add both cheeses to the mixing bowl or free-standing mixer, and beat on a low speed until smooth.

Whilst still mixing add the eggs, one at a time, followed by a pinch of salt.

Chop 1/3 of the oregano leaves and stir in using the spatula.

Remove the tin from the fridge and place on a baking tray.

Pour the cheese mixture over the chilled oat base.

Halve the tomatoes and add to a small roasting pan. Season with salt and pepper.

Put the tray with the cheesecake into the oven on a middle shelf.

Put the pan with the tomatoes on a lower shelf, under the cheesecake.

Bake for 90 minutes until set. There should be a slight wobble in the middle of the cake when the tin is gently shaken.

Turn the oven off and leave the door ajar. If need be, prop open using a wooden spoon.

Allow the cheesecake and tomatoes to rest in the oven for 30 minutes.

Remove from the oven and place both tins onto a wire rack until they have cooled to room temperature.

You may need to wipe the bottom of the cheesecake tin if some butter has leaked out.

When you are ready to serve, remove the cheesecake from the tin.

Drizzle, if you wish, with balsamic glaze.

Decorate the top with the roasted tomatoes and remaining oregano leaves.

If you want to make the cheesecake in advance, chill in the fridge over night once it has cooled. Allow to come to room temperature the next day before decorating.

Enjoy!