

BUTTERMILK BLUE[®] *and* CANDIED WALNUT CHEESECAKE

Chef Scott Johnson, Blair Hill Inn, Greenville, Maine

This savory cheesecake is a tasteful alternative to traditional sweet desserts, and also makes a distinctive appetizer when paired with a mixed greens salad.

Yield: 1 (9 inch) cake - approx. 12 servings

method:

- Preheat oven to 300° F.
- Combine first 6 ingredients in a food processor and blend until smooth.
- Add eggs one at a time, processing after each addition until smooth. Add milk and lemon juice and blend. Pour mixture into cooled crust.
- Place cake on middle rack of oven and bake until wooden pick inserted just off center comes out clean, about 1 hour and 10 minutes.
- Cool on rack. Serve warm slices of cheese cake on bed of lettuce.

WALNUT CRUST

method:

- Preheat oven to 300° F.
- Combine all ingredients in a food processor and process until nuts are finely ground.
- Press mixture over bottom and partway up sides of greased 9 inch spring form pan.
- Place pan on baking sheet and bake 15 minutes.

ingredients:

Cheesecake

- 12 ounces cream cheese, softened
- 8 ounces **Buttermilk Blue[®]**, room temperature
- 2 teaspoons shallot, minced
- ½ teaspoon salt
- ½ teaspoon dried thyme leaves
- ¼ teaspoon cayenne pepper
- 4 eggs
- ½ cup milk, room temperature
- 1 teaspoon lemon juice
- 1 pie crust (recipe below)

Walnut Crust

- 1 cup walnuts
- ½ cup whole wheat flour
- ½ cup butter, melted
- 2 tablespoons honey
- 1 tablespoon sugar
- 1 teaspoon salt