

Grand Cru® Gruyere Cheesecake with Concord Grapes and Grand Cru®-Pistachio Tuile

Adapted from Chef Amanda Gargano, Traditions Restaurant at The Plains at Parish Homestead, Oneonta, New York

Yield: 1 (8 inch) cake – approx. 8 servings

Ingredients:

Cheesecake

1 pound Grand Cru® Gruyere, shredded
1 pound cream cheese, room temperature
1 ½ cups sugar
5 eggs, room temperature
2 egg yolks, room temperature
¼ cup sour cream
1 ½ teaspoons vanilla paste

Crust

½ cup Grand Cru® Gruyere, shredded
1 tablespoon sugar
½ teaspoon cinnamon
¾ stick butter, melted
8 whole graham crackers

Concord Grape Sauce

1 cup Concord grape jelly
¼ cup Concord grape juice
2 cups fresh concord grapes, seeded and skinned

Grand Cru®-Pistachio Tuiles

1 cup Grand Cru® Gruyere, shredded
¾ pistachios, shelled and coarsely chopped
1 tablespoon sanding sugar



Method:

- Preheat oven to 450° F.
- In mixer fitted with paddle attachment, whip together cream cheese and sugar on medium-high speed until fluffy, about 5 minutes, making sure to scrape bowl and paddle if necessary.
- Reduce speed to medium and add eggs and egg yolks one at a time, allowing each egg to incorporate before adding the next. Add sour cream and vanilla paste.
- Using a rubber spatula, fold in the shredded Grand Cru® Gruyere.
- Transfer filling mixture to refrigerated crust. Bake in a water bath for 15 minutes. Reduce temperature to 350° F and bake an additional hour or until cheesecake is set but still wobbly in the center.
- Turn off oven and allow cheesecake to continue cooking in warm oven for 30 minutes. Remove cheesecake and cool at room temperature for approx. 2 hours, then top with Concord Grape Sauce, wrap and refrigerate. Top with Grand Cru®-Pistachio tuile.

Crust

- In food processor, pulse graham crackers until coarse crumbs are formed.
- Transfer crumbs to mixing bowl and add sugar, cinnamon, and Grand Cru® Gruyere. Mix well, then stir in melted butter.
- Press crumb mixture in bottom and 1-inch on sides of a 8-inch Springform pan. Refrigerate.

Concord Grape Sauce

- In small saucepan, whisk together grape jelly and grape juice until warm and incorporated.
- In separate bowl, combine jelly mixture with concord grapes and toss to coat. Allow to cool.

Grand Cru®-Pistachio Tuiles

- Preheat oven to 350° F.
- On sheet tray lined with a silicone liner, spread shredded Grand Cru® Gruyere in a small circle approx. 3 inches in diameter, making sure to spread cheese in a thin layer.
- Top cheese with pistachios and a pinch of sanding sugar.
- Bake tuiles approx. 6 minutes or until just browned around the edges. Immediately transfer baked tuiles to a cooling rack.



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