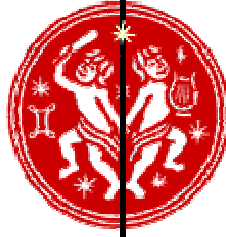


PALMINA



Chevre Cheesecake with Biscotti Crust paired with *Santitá*

Crust

6 ounces unsalted butter, softened
1 ½ cups Confectioner's Sugar
2 cups all-purpose flour
1 cup biscotti crumbs
½ cup ground walnuts

Filling

16 ounces cream cheese at room temperature
8 ounces fresh goat cheese
4 eggs
½ cup sugar
6 tablespoons *Santitá*
1 tablespoon rosemary, finely chopped
1 tablespoon fresh orange zest, finely grated
1 teaspoon sea salt

1. Preheat the oven to 375 degrees.
2. Lightly spray a 9" springform pan with non-stick spray.
3. Place the crust ingredients in a mixing bowl with a paddle attachment and beat on low speed until they are well mixed. Do not over mix.
4. Press the dough into the springform pan, evenly along the bottom and side. Place the pan in the refrigerator for 30 minutes.
5. Place the cheeses in a mixing bowl and blend with a hand mixer. Make sure the mixture is completely smooth before adding the eggs, one at a time, making sure each is incorporated before adding the next.
6. Add the sugar, *Santitá*, rosemary, orange zest and sea salt and mix for one minute.
7. Remove the pan from the refrigerator and pour the batter into it.
8. Reduce the oven temperature to 325 degrees and bake for 35 – 45 minutes until the top is lightly golden and a toothpick inserted into the center comes out clean. If the cheesecake is still runny, turn off the oven and allow the cake to remain there until it is firm.
Allow the cheesecake to cool completely before serving.