

Goats' Cheese, Ricotta, & Roasted Tomato Cheesecake

Serves 8

Hands-on Time: 1 hour (plus cooling)

Baking Time: 1 hour 30 minutes

Ingredients

- 100g unsalted butter
- 250g oat cakes
- 1 bunch oregano
- 500g ricotta
- 200g soft goat's cheese
- 4 medium eggs
- Fine sea salt
- 12 baby plum tomatoes
- Black pepper
- Balsamic glaze (optional)

Equipment

- 20cm springform tin
- Baking parchment (20cm circle)
- Microwaveable bowl
- Spatula
- Food processor
- Mixing bowl and electric whisk or stand mixer
- Chopping board and knife
- Baking tray
- Small roasting pan or dish
- Wire rack

Method

1. Prepare the base

- Line the base of the springform tin with a circle of baking parchment.
- Melt the butter in a microwaveable bowl in 20-second intervals on low power, stirring between each interval until fully melted.
- Blitz the oat cakes in a food processor until fine. Add the melted butter and blitz again until the mixture resembles wet sand.
- Add 1/3 of the oregano leaves and blitz briefly to combine.
- Press the mixture into the prepared tin, compacting it firmly and smoothing the surface. Chill in the fridge for at least 30 minutes.

2. Make the filling

- Preheat the oven to 150°C/130°C (fan)/300°F/Gas Mark 2.
- In a mixing bowl or stand mixer, beat the ricotta and goat's cheese on low speed until smooth.
- Add the eggs one at a time, followed by a pinch of salt, and mix until fully incorporated.
- Chop 1/3 of the oregano leaves and fold them into the cheese mixture using a spatula.

3. Assemble and bake

- Place the chilled tin on a baking tray. Pour the cheese mixture over the oat base and smooth the top.

- Halve the tomatoes, place them in a small roasting pan, and season with salt and pepper.
- Bake the cheesecake on the middle shelf and the tomatoes on a lower shelf for 90 minutes, or until the cheesecake is set with a slight wobble in the centre.

4. Cool and serve

- Turn off the oven and leave the door slightly ajar (prop it open with a wooden spoon if needed). Let the cheesecake and tomatoes rest in the oven for 30 minutes.
- Remove from the oven and cool on a wire rack to room temperature.
- Once cooled, remove the cheesecake from the tin. If making in advance, chill overnight and bring to room temperature before serving.
- Decorate with roasted tomatoes, remaining oregano leaves, and a drizzle of balsamic glaze (if desired).

Tips

- Wipe the bottom of the tin if any butter has leaked during baking.
- For best results, allow the cheesecake to come to room temperature before serving.

Enjoy!