



Chavrie Herbed Fresh Goat Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

Shell: 1 Cup Bread Crumbs 4 oz. Grated parmesan 1 Tbsp. Melted butter 1 tsp.

Chopped rosemary

Filling or batter : 2 lbs. Chavrie® plain fresh goat cheese 3 ea. Eggs 2 Tbsp. Flour 2 Tbsp. Milk ½ tsp. Chopped parsley ½ tsp. Chopped thyme ½ tsp. Chopped chives Salt and pepper to season

Instructions

Shell Directions:

Pre heat oven to 350°F

Blend all ingredients together until mixed well

Press into the bottom of a 9 inch baking dish or false bottom pan

Bake for 10 minutes to crisp up the shell

Cheese Cake Directions

Blend Chavrie® with eggs and mix well

Add the remaining ingredients and mix

Scatter the spinach evenly over the bottom of the pre baked shell

Pour custard into the shell

Bake at 350°F until a knife blade inserted into the cake comes out clean about 45 minutes

Use Roast Garlic and Herb Chavrie® ® omit the herbs in batter