



Savory Blue Cheese Cheesecake with Cherry Pear Compote and Cherry Balsamic Glaze

READY IN



570 min.

SERVINGS



24

CALORIES



179 kcal

DESSERT

Ingredients

- 2 tablespoons cherry balsamic vinegar black
- 4 ounces cheese blue crumbled
- 0.5 cup brown sugar
- 1 tablespoon butter melted
- 0.3 cup candied pecans
- 8 ounce cream cheese
- 0.5 cup cherries dried
- 4 large eggs at room temperature

- 1.3 cups flour all-purpose
- 1 teaspoon thyme leaves fresh minced
- 0.5 teaspoon ground pepper black
- 0.3 cup heavy cream at room temperature
- 0.3 teaspoon kosher salt
- 2 tablespoons olive oil
- 2 ounces freshly parmesan cheese shredded
- 1 pears green firm cored thinly sliced
- 2 pears cored peeled chopped
- 0.3 cup pecans toasted chopped
- 2 large onions sweet thinly sliced

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- knife
- wire rack
- plastic wrap
- hand mixer
- springform pan
- slotted spoon

Directions

- Beat 1/2 cup butter, 4 ounces Parmesan cheese, thyme, 1/2 teaspoon salt, and 1/2 teaspoon black pepper with an electric mixer in a large bowl until light and fluffy.

- Add the flour, and mix on low until mixture resembles large crumbs. Turn dough out and shape into a log. Wrap dough with plastic wrap, and refrigerate until chilled, about 1 hour.
- Preheat an oven to 350 degrees F (175 degrees C). Slice the prepared dough into 1/4-inch thick pieces and place on a baking sheet.
- Bake in the preheated oven until golden brown, about 22 minutes. Cool crackers on the sheets for 10 minutes before removing to cool completely on a wire rack. Reduce oven heat to 300 degrees F (150 degrees C). Line the bottom of a 10-inch springform pan with parchment paper, then butter the paper and the sides of the pan.
- Place the toasted pecans, baked crackers, and 1 tablespoon melted butter in a food processor. Pulse until crumbled. Press the crumbs into the bottom of the prepared pan. Chill in the refrigerator while preparing the filling.
- Beat three 8-ounce packages of cream cheese, 8 ounces of blue cheese, and 6 ounces of Parmesan cheese with an electric mixer in a large bowl until smooth and creamy.
- Add the eggs one at a time, allowing each egg to blend into the mixture before adding the next. Beat in the heavy cream and 1 teaspoon pepper with the last egg.
- Pour the mixture into prepared pan.
- Bake in the preheated oven for about 1 1/2 hours. The cheesecake is ready when the edges have nicely puffed and the surface of the cheesecake is firm except for a small spot in the center that will jiggle when the pan is gently shaken. Run the tip of a paring knife around the edges of the pan, set the pan on a wire rack, and allow the cheesecake to cool at room temperature for 1 hour before placing into the refrigerator, and cooling 4 hours to overnight.
- Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is very tender and dark brown, 15 to 20 minutes more.
- Add in the chopped pears, dried cherries, balsamic vinegar, brown sugar, and 1/4 teaspoon salt. Cook and stir until pears are tender.
- Remove the onion and fruit from the skillet using a slotted spoon.
- Drain the juice back into the skillet, then mash the fruit in a bowl with a fork. Simmer the juice in the skillet over medium heat until thickened, about 5 minutes.
- Transfer glaze to a separate bowl.
- Beat the remaining 8-ounce package of cream cheese, 4 ounces of blue cheese, 2 ounces of Parmesan cheese, and 1/2 teaspoon of black pepper with an electric mixer in a bowl until smooth.

- Spread the cheese mixture over the cooled cheesecake.
- Sprinkle with candied pecans.
- Serve with cherry pear compote, sliced pear, and vinegar glaze on the side.

Nutrition Facts



Properties

Glycemic Index:17.35, Glycemic Load:4.9, Inflammation Score:-4, Nutrition Score:4.7086956449177%

Flavonoids

Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.85mg, Epicatechin: 0.85mg, Epicatechin: 0.85mg, Epicatechin: 0.85mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg Quercetin: 4.19mg, Quercetin: 4.19mg, Quercetin: 4.19mg, Quercetin: 4.19mg

Nutrients (% of daily need)

Calories: 179.25kcal (8.96%), Fat: 9.86g (15.18%), Saturated Fat: 4.59g (28.71%), Carbohydrates: 18.53g (6.18%), Net Carbohydrates: 17.01g (6.19%), Sugar: 10.48g (11.65%), Cholesterol: 49.75mg (16.58%), Sodium: 171.51mg (7.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.87g (9.74%), Selenium: 7.13µg (10.19%), Calcium: 85.55mg (8.55%), Phosphorus: 83.47mg (8.35%), Vitamin B2: 0.14mg (7.99%), Vitamin A: 377.68IU (7.55%), Manganese: 0.14mg (6.91%), Folate: 26.88µg (6.72%), Fiber: 1.51g (6.06%), Vitamin B1: 0.08mg (5.35%), Iron: 0.76mg (4.2%), Vitamin B6: 0.08mg (4%), Vitamin B5: 0.36mg (3.63%), Copper: 0.07mg (3.48%), Potassium: 119.23mg (3.41%), Zinc: 0.51mg (3.38%), Vitamin B12: 0.19µg (3.1%), Vitamin C: 2.44mg (2.96%), Vitamin E: 0.44mg (2.94%), Magnesium: 11.66mg (2.91%), Vitamin B3: 0.55mg (2.74%), Vitamin K: 2.39µg (2.27%), Vitamin D: 0.24µg (1.61%)