



Sweet Basil Cheesecake



Vegetarian



Gluten Free

READY IN



335 min.

SERVINGS



4

CALORIES



346 kcal

DESSERT

Ingredients

- ☐ 4 servings butter for greasing the pan
- ☐ 4 ounces cream cheese at room temperature
- ☐ 1 large eggs at room temperature
- ☐ 1 large egg yolk at room temperature
- ☐ 0.5 cup basil fresh packed chopped
- ☐ 3 ounces goat cheese at room temperature
- ☐ 2 tablespoons olive oil extra-virgin for serving
- ☐ 4 ounces ricotta cheese at room temperature

- ☐ 1 pinch sea salt fine
- ☐ 1 tablespoon sugar

Equipment

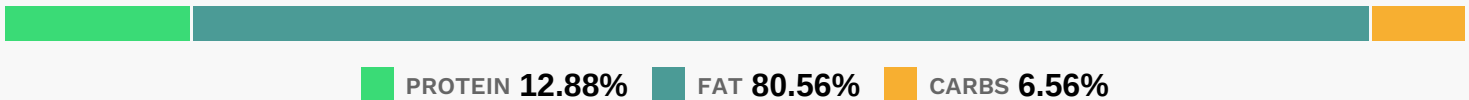
- ☐ food processor
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ baking pan
- ☐ aluminum foil
- ☐ springform pan
- ☐ pastry brush

Directions

- ☐ Watch how to make this recipe.
- ☐ Place an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Butter the bottom and sides of a 4 1/2-inch diameter springform pan. Line the bottom of the pan with a piece of parchment paper. Wrap the outside of the pan with a piece of heavy-duty foil.
- ☐ Place the ricotta cheese, cream cheese, and goat cheese in a food processor. Pulse
- ☐ until mixed.
- ☐ Add the sugar, egg, egg yolk, and salt and blend until smooth.
- ☐ Add the basil and pulse until incorporated.
- ☐ Pour the cheese mixture into the prepared pan.
- ☐ Place the pan in an 8-inch by 8-inch square baking dish.
- ☐ Pour enough hot water in the baking dish to come halfway up the sides of the springform pan.
- ☐ Bake until the cheesecake is golden at the edges and the center of the cake moves slightly when the pan is gently shaken (the cheesecake will become firm when chilled), about 50 minutes. Turn off the oven and allow the cheesecake to cool in the oven for 1 hour.

- ☐ Remove the springform pan from the baking dish and remove the foil. Cover the pan with plastic wrap and refrigerate the cheesecake for at least 3 hours and up to 2 days.
- ☐ Remove the cheesecake from the springform pan. Allow the cheesecake to come to room temperature before serving, about 30 minutes.
- ☐ Using a pastry brush, brush the top of the cheesecake with extra-virgin olive oil and serve with assorted crackers.
- ☐ Serving suggestion: assorted crackers .

Nutrition Facts



Properties

Glycemic Index:61.02, Glycemic Load:2.77, Inflammation Score:-6, Nutrition Score:7.9791304857835%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 346.21kcal (17.31%), Fat: 31.31g (48.17%), Saturated Fat: 15.51g (96.95%), Carbohydrates: 5.74g (1.91%), Net Carbohydrates: 5.69g (2.07%), Sugar: 4.41g (4.9%), Cholesterol: 156.02mg (52.01%), Sodium: 253mg (11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.26g (22.52%), Vitamin A: 1138.51IU (22.77%), Selenium: 13.44µg (19.2%), Vitamin K: 18.37µg (17.5%), Phosphorus: 173.76mg (17.38%), Vitamin B2: 0.29mg (16.79%), Calcium: 135.05mg (13.5%), Vitamin E: 1.7mg (11.35%), Copper: 0.19mg (9.54%), Vitamin B5: 0.7mg (6.97%), Vitamin B12: 0.4µg (6.7%), Zinc: 0.95mg (6.36%), Vitamin B6: 0.12mg (6.11%), Folate: 22.77µg (5.69%), Iron: 1.01mg (5.64%), Vitamin D: 0.62µg (4.14%), Manganese: 0.07mg (3.33%), Magnesium: 12.8mg (3.2%), Potassium: 104.78mg (2.99%), Vitamin B1: 0.04mg (2.59%)