



WINTER 2023 WINE CLUB FEATURED RECIPE

GOUDA, GORGONZOLA AND BACON CHEESECAKE WITH SUN DRIED TOMATO PESTO



Pair With:
2020 Dalton Ranch Syrah

Ingredients:

For the crust:

- ¾ cup plain breadcrumbs
- 3 T unsalted butter, melted

For the filling:

- 2 lbs, 4 oz cream cheese, room temp.
- 5 large eggs, room temp.
- 6oz Beemster Premium Dutch Cheese Extra Aged
- Gouda, grated
- 3oz Gorgonzola
- ¾ cup cooked bacon, crumbled
- 1 teaspoon salt
- Pinch of white pepper



Instructions

For the crust:

Combine the breadcrumbs with the melted butter. Sprinkle the mixture on the bottom of a 10-inch spring form pan. Bake this crust for 10 minutes at 350°.

For the filling:

Using a stand mixer with the paddle attachment cream the cream cheese until it is very soft. Add the grated gouda, Gorgonzola and mix just to blend. Add the eggs in one at a time, scraping down the bowl after each addition. Add the salt and pepper and mix another 30 seconds. Fold in the bacon. Bake the cheesecake at 350F for approximately 1 ½ hours...or until center of cake is set. Allow cake to cool until warm, serve with dollops of homemade or store bought sun dried tomato pesto along side a nice green salad.

Enjoy with a glass of the 2020 Dalton Ranch Syrah.