

Goat's Milk Cheesecake with Honey Butter Sauce



I n g r e d i e n t s :

Cheesecake Batter:

12 oz cream cheese, softened
5 oz goat cheese, softened
3 oz mascarpone cheese
6 oz ricotta cheese
4 oz cultured sour cream
2/3 cup granulated sugar
1 1/2 Tablespoon flour
Pinch of salt (optional)
Zest from 1 lemon (or to taste)
3 eggs, separated
1 teaspoon pure vanilla extract (or to taste)

Honey Butter Sauce:

1 cup Honey
1/2 cup Granulated Sugar
1/2 cup Heavy cream
1 tablespoon Cornstarch
1/2 teaspoon ground Cardamom
1/2 teaspoon ground Cinnamon

P r e p a r a t i o n :

C H E E S E C A K E B A T T E R :

With an electric mixer, cream together cream cheese, goat cheese, mascarpone cheese, and ricotta cheese on medium speed until mixed well, scraping the sides of the bowl with a rubber spatula. Add sugar, flour, salt and lemon zest. Mix on medium speed until ingredients are incorporated, scraping down the sides of the bowl. Slowly add egg yolks, sour cream and vanilla, mixing on low speed. Set aside.

In a separate bowl, whip egg whites until stiff peaks form. Gently fold egg whites into cheesecake batter until just incorporated.

Deposit 2 oz (1/3 cup) cheesecake batter into greased ramekins. Bake at 270 F for 15 minutes; (target internal temperature is 148-150 °F). Once cakes have cooled freeze cakes in pan for 4 hours. Remove cakes from ramekin or pan while still frozen. To remove cake from ramekin dip ramekin in very hot water for 10 seconds; invert the ramekin and gently tap the edges until cake is released.

H O N E Y B U T T E R S A U C E :

In a clean dry bowl combine cornstarch, sugar, cinnamon, and cardamom until evenly mixed. In a small saucepan combine sugar mixture, cream and honey; bring mixture to a boil stirring continuously; cook for 1 minute longer then remove from heat. May be served warm or cold. Store refrigerated in an airtight container for up to 1 week