

CHEF SARA RHODES

SMOKED SALMON CHEESECAKE

CRUST:

1 cup fresh bread crumbs
1 cup grated parmesan cheese
½ cup unsalted butter, melted

FILLING:

1 cup onion, finely chopped
1 cup red pepper, finely chopped
3 cloves garlic, minced
2 Tbsp. fresh oregano, finely chopped
24 oz. cream cheese, softened
4 large eggs
1/3 cup heavy cream
1 cup smoked Gouda cheese, shredded
2 cups smoked salmon, broken in fine pieces

GARNISH:

Green onion chopped on the bias
Finely chopped red pepper



Heat oven to 350 degrees.

In a food processor, mix the bread crumbs and the parmesan cheese. In a bowl, combine bread crumbs and cheese with the melted butter. Press into the bottom of a 9x3 spring form pan. Place on a cookie sheet.

Heat olive oil in a large sauté pan. When oil is hot, add onions, pepper and sauté about 3 to 4 minutes. Add the garlic and the oregano and sauté for about 2 more minutes. Season with salt and pepper and remove from heat. Let cool

Using an electric mixer, beat the cream cheese until smooth. Add the eggs one at a time until incorporated. On lower speed, add the cream, smoked gouda cheese and the sautéed veggies. Fold in the salmon. Pour in spring form pan over the crust.

Bake for 1 hour or until firm.

Mix the green onions and red pepper together and mound in middle of cheesecake or if serving wedges with a salad, garnish the edge.