

GOAT CHEESECAKE
WITH BLACKBERRY
COMPOTE

Recipe by Christine Havens

PAIR WITH:

"SIMPKINS VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

CAKE

Unsalted butter

3/4 Cup sugar plus more for
dusting the pan

12 Ounces fresh soft goat cheese
at room temperature

1 Teaspoon finely grated lemon zest

1 1/2 Teaspoons fresh lemon juice

2 Teaspoons vanilla bean paste

6 Large eggs, separated and at
room temperature

3 Tablespoons all-purpose flour

BLACKBERRY COMPOTE

1 Pint fresh blackberries

1 Cup Cabernet Sauvignon

1 Teaspoon fennel seed

1 Tablespoon honey

Orange zest for garnish

PREPARATION

- In a large bowl combine the blackberries, Cabernet Sauvignon, fennel seed and honey. Macerate until the blackberries break down and emulsify into the wine. For best results, make the compote a day ahead of time.
- Preheat oven to 350°.
- Butter a 9" springform pan and dust it with sugar, tapping out any excess.
- Using an electric mixer on medium speed, beat goat cheese, lemon zest, lemon juice, vanilla, and 3/4 cup sugar in a large bowl until light and fluffy, about 3 minutes. Add egg yolks two at a time, beating to blend and scraping down sides of bowl between additions. Reduce speed to low, add the flour, and mix just until blended.
- Using clean, dry beaters, beat egg whites in a medium bowl until stiff peaks form. Fold 1/4 of egg whites into goat cheese mixture just until blended; fold in remaining egg whites just until blended. Scrape into prepared pan and tap pan to level the batter.
- Bake cheesecake until top is set but still jiggles slightly in the center, 30-35 minutes. Transfer to a wire rack; let cool in pan.
- Run a thin knife around sides of pan; unmold cake. Serve topped the blackberry compote, garnish with orange zest.