

Featuring Tennessee Gourmet® Products

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Apricot Cheesecake & Pita

Cheesecake

½ cup ricotta cheese (4 ounces)	1 large egg, beaten
½ cup cream cheese (4 ounces)	½ cup thinly sliced roasted red peppers
¼ cup goat cheese (2 ounces)	¼ cup Tennessee Gourmet® Apricot & Spice (your choice of flavors)
1 Tbsp. sugar	Pinch Kosher salt

Pita

4 Pitas	Kosher salt and fresh ground pepper to taste
2 Tbsp. Extra Virgin Olive Oil (EVOO)	

Pre-heat oven 350°. Special equipment: 1 (4-5 inch diameter) spring-form (cheesecake) pan

Cheesecake

Wrap the outside of the cheesecake pan with 2 layers of heavy-duty foil. Place the ricotta, cream cheese, and goat cheese in a food processor. Pulse to mix. Add the sugar, egg, and salt and pulse a few times until well mixed. Stir in the red pepper strips.

Pour the cheese mixture into the cheesecake pan. Place the cheesecake pan in a roasting pan. Pour enough hot water in the roasting pan to come halfway up the sides of the cheesecake pan. Bake until the cheesecake is golden at the edges and the center of the cake moves slightly when the pan is gently shaken, about 45 minutes (the cake will become firm when it is cold.)

Transfer the cheesecake pan to a wire rack to cool for 1 hour. Refrigerate until the cheesecake is cold, at least 3 hours and up to 2 days.

Pita

Cut the pitas into 8 triangles each (like a pie). Drizzle the pita with olive oil, and sprinkle with salt and pepper. Bake until crisp and golden, about 12 to 15 minutes.

Remove the cheesecake from the spring-form pan and place on a serving plate. Drizzle the Apricot glaze over the top of the cheesecake. Serve with the pita chips alongside.