

The Friday 4

4
FRESH
IDEAS
YOU
CAN USE
IN
4
MINUTES
OR LESS



1 Quick Recipe: Perfect Herb-y, Lush and Creamy Cracker Topper!

Great for Family or Company:

Basil Thyme Pesto Cheesecake

1 TB Softened Butter
 ½ Cup Panko Bread Crumbs
 ¼ Cup Freshly Grated Pecorino
 1 Cup Basil Leaves
 ½ Cup Parsley Leaves
 2 TB Thyme Leaves
 ¼ Cup Extra Virgin Olive Oil
 ½ Tsp Salt
 ¼ Tsp Cayenne Pepper
 1 Garlic Clove
 2 Cups Low Fat *Ricotta
 4 (8 Oz) Pkg Light Cream Cheese
 Room Temperature
 1 Cup Grated Pecorino
 3 TB Cornstarch
 5 Large Eggs
 ½ Cup *Pine Nuts, Toasted
 ½ - ¾ Cup Light Sour Cream

Basil Leaves for Garnish

Step One Preheat the oven to 325F.

Prepare a 10 inch springform pan lightly buttered on both bottom and sides, with a round of buttered parchment on the bottom.

Step Two Mix the breadcrumbs and the pecorino together. Sprinkle the mixture onto the bottom and sides of the springform pan.

Step Three In a food processor, mix the basil, parsley, thyme, oil, salt, pepper and garlic until smooth.

Step Four In a mixer, beat the ricotta, cream cheese, Pecorino and cornstarch until smooth. Scrape the sides of the bowl and fold in eggs, one at a time, until incorporated.

Step Five With a spatula, fold the basil mixture from the food proces-

sor into the cheese mixture. Pour into the prepared pan. Sprinkle with pine nuts. Set the pan on a baking sheet and bake for about 1½ hours or until it is fairly firm in the middle. Turn off the oven and cool the cheesecake for an additional hour. Frost the top with light sour cream and decorate with basil leaves. Serve warm or room temperature.

2 Kitchen Smidgen

*Pine nuts are really the edible seed of a pine tree! The seeds come from trees that are at least 15 years old, and are harvested by hand.

4 WINE of the Week

Brancott Pinot Noir
 Marlborough, New Zealand
 Total Wine around \$13.00

You may familiar with New Zealand Sauvignon Blanc - but now check out the Pinot Noir! Deep dark cherry flavors and spicy notes make this a super match for the creamy and spicy cheesecake appetizer.

3 Get Creative

You may have only used *Ricotta for lasagna, but it also creates a smooth and creamy cheesecake. A fresh cheese with a texture similar but smoother than cottage cheese, it's made from cow or sheep milk whey, a by-product of cheese production.