



Honey Almond Cheesecake

Serves: 6

Serve with Joseph Phelps Vineyards Eisrébe

1 cup Whole almonds, toasted
¼ cup Flour
1 Tbsp. Light brown sugar
½ tsp. Kosher salt
2 Tbsp. Unsalted butter, melted
8 oz. Cream cheese, at room temperature
4 oz. Goat cheese, at room temperature
¼ cup Granulated sugar
2 ea. Eggs, separated
1 tsp. Vanilla
1 cup Sour cream
1 Tbsp. Honey
1 tsp. Lime zest, minced
1 tsp. Lemon zest, minced

Preheat the oven to 350 degrees.

Grind the almonds in the bowl of a food processor until they resemble fine crumbs. Add the flour, brown sugar and salt and pulse to combine. Add the melted butter and pulse until the almonds begin to stick together.

Transfer to a 9-inch springform pan. Press the crumbs into the bottom and along the sides of the pan. Bake 10 minutes

Beat together the cream cheese, goat cheese and granulated sugar in a medium bowl. Add the egg yolks and vanilla and beat until combined.

In a separate bowl, beat the egg whites until soft peaks form. Fold in a small portion of the cream cheese mixture with the egg whites. Fold the egg whites into the remaining cream cheese mixture.

Pour into the prepared almond crust and bake until the center is nearly firm, approximately 25 minutes; remove from the oven.

Stir together the sour cream, honey, lemon zest and lime zest in a medium bowl. Pour over the cake and bake 10 minutes. Remove from the oven and let cool. Refrigerate at least 3 hours prior to serving.

With its luscious aromas of honeyed fruit and a long, rounded finish the Joseph Phelps Vineyards Eisrébe, provides the perfect note to end a wonderful meal. The richness of the Eisrébe finds a balance with the tartness of the goat cheese and sour cream in our Honey Almond cheesecake recipe. The notes of tropical fruit and orange blossom in the wine are accented by the lemon and lime zest in the dish. We hope you'll save room for dessert and enjoy this rich and delicious combination.