

C'est Cheese

Mini Bleu Cheese Cake on Parmesan Doily with Faust Cabernet Sauvignon Reduction

(Makes 36 ounces - 6 x 6 ounce, 12 x 3 ounce, etc.)

By *Larry Krams, CEC, Executive Chef, C'est Cheese of Sarasota*

Ingredients:

Cheesecakes

8 oz. Cream Cheese

2 oz. Mascarpone Cheese

6 oz. Creamy Bleu Cheese

3 Eggs

3 tbsp Flour

1 tsp Salt

¼ cup Heavy Cream

1 cup Bread Crumbs

Grape/Wine Reduction

4 lbs red grapes

1 bottle Cabernet Sauvignon

½ Bottle Port

3 Tbsp Honey

Procedure:

Cheesecakes

Preheat oven to 350F

Place all cheeses in mixer and beat until VERY smooth (about 10 min.)

At low speed, add eggs, one at a time.

Add flour salt and then cream

Coat 12 - 3 oz ramekins with release spray and coat sides with bread crumbs. Pour batter into ramekins, distributing batter evenly.

Place ramekins in oven (in a water bath). Bake for 35-40 minutes rotating every 10 minutes. Cakes are done when tops begin to crack. Set aside to cool

slightly.

Reduction:

Place all ingredients in a non-reactive pot over low heat.

Cook about 30 minutes until grapes are fully exposed and macerated (about 1/2 hour.

Press through fine mesh sieve and then continue to reduce to desired viscosity.

Parmesan Crisps:

Place one 1/4 cup pile of shredded parmesan reggiano for each serving, on a Sil-Pat lined baking sheet. Pat the cheese down to make a disk 1 1/2" to 2" larger in diameter than the size of an un-molded cheesecake. Bake until golden brown and remove from Sil-pat to cool.

Place a parmesan doily on a 6" plate. Place the un-molded cheese cake on the doily, top with Cab/Grape reduction. Garnish and serve.