



Savory Basil Cheesecake

Recipe By : Joe Cerullo

Serving Size : 50

Categories : Appetizer

Preparation Time :0:45

Hors d'Oeuvre

Amount	Measure	Ingredient -- Preparation Method
1	cup	Italian bread crumbs
3	tablespoons	melted butter
1	cup	basil leaves -- chopped fine
2	cloves	garlic -- chopped fine
1/2	cup	light mayonnaise
15	ounces	ricotta cheese
1	ounce	blue cheese
4 1/2	ounces	Parmesan cheese -- grated
1/2	cup	toasted almonds -- chopped /garnish
1/2	cup	almonds -- slivered
1/2	cup	fresh chives -- chopped /garnish

1. Combine crumbs and butter to form crust, press into bottom of 8 or 9 in. spring form pan.
2. Chill, in refrigerator, approximately 30 minutes.
3. In a food processor combine; basil, garlic and mayonnaise; blend until smooth, set aside.
4. In a separate mixing bowl, beat together the cheeses until well blended.
5. Beat in reserved basil mixture until well incorporated.
6. Spread mixture over chilled crust, pressing and smoothing top.
7. Chill at least 8 hours or overnight.
8. Remove sides of pan and place cheesecake on platter.
9. Press almonds onto sides of cake. Garnish top with slivered almonds and chive stems.

Serving Ideas: Serve with crackers, vegetable slices, bruschetta toasts.

NOTES: yield: 1 (one) cheesecake. **This is a very nice eye-appealing center of the table appetizer.** Try this at your next party, your guests will love it.

