



# Savory Cheesecake with Sweet Cherry Tomatoes

**1 hour**  
Hands on

**10-12**  
Portion(s)

**1**  
Difficulty



## Method

### For the crust

- Soften the butter at room temperature.
- Beat the sesame seed breadsticks or rusks, salt and pepper in a food processor, until finely ground.
- Add the butter and thyme. Pulse until completely combined and the mixture becomes a paste.
- Spread mixture in a 25 cm spring form pan, with lightly oiled fingers.
- Refrigerate until firm.

### For the filling

- Soak the gelatin sheets in cold water, until softened.
- In another bowl, add the cream cheese, yogurt, crumbled feta cheese, salt, pepper and lemon zest and juice. Whisk together until completely combined and smooth. Make sure there are no lumps left in the mixture.
- Heat the shot of milk.
- Remove the gelatin from the water and squeeze. Add to hot milk and stir until it dissolves completely.
- Add to the cream cheese mixture. Whisk to combine.
- Remove crust from refrigerator and spread filling over it.
- Refrigerate again for 5 hours, until firm and completely chilled.
- Serve with sweet cherry tomatoes with ginger and cardamom.

## Ingredients

### For the crust

- 1 teaspoon(s) thyme, fresh
- 150 g rusks
- 150 g butter
- salt
- pepper

### For the filling

- 200 g feta cheese, spicy, crumbled
- 600 g cream cheese
- 200 g strained yogurt
- 15 g gelatin sheets
- 15 g milk
- salt
- pepper
- lemon juice, of 1 lemon
- lemon zest, of 1 lemon

### To serve

- [sweet cherry tomatoes with ginger and cardamom](#)

## Διατροφικός πίνακας

Nutrition information per portion

413 Calories (kcal)	27.0 Total Fat (g)	18.0 Saturated Fat (g)	30.0 Total Carbs (g)
21%	39%	90%	12%
22.0 Sugars (g)	10.0 Protein (g)	0.8 Fibre (g)	1.1 Sodium (g)
24%	20%	3%	18%