



# Roasted cherry tomato and feta cheesecake

20'  
Hands on

2'  
Hands off

90'  
Cook Time



## Ingredients

For the base

- 120 g butter
- 250 g oats, gluten-free

For the filling

- 600 g cherry tomatoes, various colors (optional)
- 2 tablespoon(s) olive oil
- 2 teaspoon(s) brown sugar
- salt
- pepper
- 600 g heavy cream 35%
- 4 eggs
- 600 g cream cheese
- 2 tablespoon(s) gluten-free flour
- 2 tablespoon(s) thyme
- 200 g feta cheese

## Method

For the base

- Place the butter in a glass bowl. Cover with plastic wrap and microwave for 1 minute at 700 watts, until the butter melts.
- Add the oats and stir with a silicon spatula.
- Transfer mixture to a round, 24 cm spring form pan. Press down on it with the bottom of a glass to spread it evenly and make it compact.
- Refrigerate for 20 minutes, until the crust becomes firm.

For the filling

- Preheat oven to 180\* C (350\* F) Fan.
- Spread the cherry tomatoes out in a 20x25 cm baking pan and drizzle with olive oil.
- Add the sugar, salt and pepper. Mix with a spoon and spread them out again evenly.
- Bake for 20 minutes.
- Lower the oven temperature to 140\* C (284\* F) Fan and bake for 1 hour.
- When ready remove from oven and set them aside to cool.
- Turn oven temperature to 160\* C (320\* F) Fan.
- In a mixer, add the heavy cream, feta, eggs, cream cheese and flour.
- Beat for 5 minutes on medium speed using the whisk attachment, until all of the ingredients are completely combined.
- Remove mixing bowl from stand, add half of the roasted cherry tomatoes and thyme.
- Stir with a spatula and add to the crust.
- Pour mixture over crust and bake for 90 minutes.
- Remove from oven and decorate with remaining cherry tomatoes.
- Allow to cool for 1 hour at room temperature and remove from pan.

## Διατροφικός πίνακας

Nutrition information per portion

571 Calories (kcal)	47.0 Total Fat (g)	28.0 Saturated Fat (g)	23.0 Total Carbs (g)
29%	67%	140%	9%
6.2 Sugars (g)	12.0 Protein (g)	2.9 Fibre (g)	0.92 Sodium (g)
7%	24%	12%	15%