



Savory beetroot cheesecake

20'
Hands on

60'
Cook Time

10-12
Portion(s)

1
Difficulty



Method

For the crust

- In a food processor add the rusks, the pistachios, and beat until they are crumbled.
- Add the olive oil, the butter, the thyme, salt, pepper, and beat for 20 seconds.
- Add the mixture into a [25 cm springform pan](#) and spread it with your hands, until the bottom of the pan is well covered.
- Refrigerate.

For the filling

- Preheat the oven 180° C (350° F) set to fan.
- In a [pot](#) with boiling water, add the beets and boil for 10 minutes. Drain and set aside to cool.
- Add 300 g of the beetroots into a food processor and beat until they are dissolved. Set the remaining beets aside, to serve.
- In a mixer's bowl add the eggs, salt, pepper, and beat with the whisk attachment at high speed, for 2-3 minutes, until the eggs are very fluffy.
- Add the cream cheese, the yogurt, the feta cheese crumbled, the beet puree, the lemon zest, the thyme, and beat well for 1 minute until the ingredients are homogenized. Do not overbeat the mixture as its volume will go down.
- Add the mixture on top of the crust and bake for 45-50 minutes.
- Remove, let it cool and then take it out of the pan.
- As soon as it is cool, spread the remaining beets, the feta in cubes, the pistachios finely chopped, and the mint leaves over the surface of the cheesecake.
- Serve with olive oil and pepper.

Ingredients

For the crust

- 200 g [rusks](#)
- 70 g pistachios
- 50 g olive oil
- 50 g butter, melted
- 1 tablespoon(s) thyme
- salt
- pepper

For the filling

- 600 g beetroots
- 5 eggs, medium
- salt
- pepper
- 200 g cream cheese
- 300 g strained yogurt
- 100 g feta cheese
- lemon zest, of 1 lemon
- 1 tablespoon(s) thyme

To assemble

- 50 g feta cheese
- 30 g pistachios
- mint leaves

To serve

- olive oil
- pepper

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|-----------------------------|----------------------------|
| 339 Calories (kcal) | 24.0 Total Fat (g) | 9.6 Saturated Fat (g) | 19.0 Total Carbs (g) |
| 17% | 34% | 48% | 7% |
| 11.0 Sugars (g) | 11.0 Protein (g) | 2.6 Fibre (g) | 1.0 Sodium (g) |
| 12% | 22% | 10% | 17% |