

Smoked Salmon Cheesecake

Chef Dave Kealey, Café Wilgress



Ingredients:

1 kg cream cheese, room temperature
200 ml milk
3 eggs
200 g smoked salmon, chopped
100 ml grated Parmesan
50 ml salt
50 ml chopped parsley
400 g bread crumbs, rye or pumpernickel
100 ml butter, melted

Instructions:

Place cheese, eggs, milk and Parmesan in a bowl. Mix on low until combined.

Add salt, parsley and salmon. Mix until fully combined.

Mix bread crumbs and butter together. Press into a lined springform pan. Bake at 350F for 10 minutes.

Pour the cheese mixture into the pan and bake at 325F for 1 hour.

Remove from oven and let cool completely, preferably overnight covered with plastic film.

Cut and serve with a horseradish mustard mayonnaise and finely diced onion and capers.

Serves 20-24 depending on hunger!