

# **Chef Rhys Lewis**

## *Williamsburg Lodge*

### **Savory “Goats Are Us” Goat Cheese Cheesecake**

**Yield 24 -2oz**

#### **Ingredients –For the Cheese Cake**

8 oz “Goats Are Us” Goat Cheese -Room Temp  
11 oz Cream Cheese – Room Temp  
8 oz Mascarpone Cheese- Room Temp  
4 Eggs  
1 tsp Fresh Thyme, Stemmed and Chopped  
1 tsp Fresh Oregano, Stemmed and Chopped  
1 Tbsp Fresh Rosemary, Stemmed and Chopped  
1 Clove Garlic, Peeled chopped fine  
½ tsp Kosher Salt  
½ tsp Pepper

#### **Method**

Place the cream cheese in the mixing bowl for the table top Hobart Mixer, fitted with the paddle.

Mix on medium speed until smooth and add the goat cheese and paddle 1-2 minutes, until smooth.

Crack the eggs into a separate cup and add them one at a time to the cheese mixture, stopping to scrape down the bowl.

Add the rosemary, oregano, thyme, garlic clove, and season with salt and pepper, Blend to incorporate the ingredients.

Add the mascarpone cheese and blend until smooth.

Line 2oz Stainless Steel molds with saran wrap and pipe the cheesecake mixture into the center, and smooth with a knife.

Cook uncovered at 275 degrees in the oven, 45minutes and allow to cool to room temperature.

This step can be done a day in advance.

**Ingredients -For the Beets**

2-3 medium sized Golden Beets, washed

2-3 tbsp Salad oil

Kosher Salt

**Method**

Toss the beets in the salad oil and season with salt. Place on a baking sheet and roast at 400 degrees until the beets are tender when poked with a pairing knife 45 minutes to 1 hour.

Remove the beets and cover them allowing them to steam and cool.

Trim off the outside skin of the beets and cut into match stick sized pieces, reserve chilled.

**Ingredients-For the Dressing**

½ cup Apple Cider

½ cup Olive Oil

1/2 Cup Cider Vinegar

1 tbpn Golden Angels Apiary Honey

Kosher Salt and Pepper

**Method- for the Dressing**

Combine the Apple Cider, Olive Oil, Cider Vinegar and the Honey and whisk to incorporate the ingredients.

Season to taste with Kosher salt and pepper

**Final Presentation**

1-2 oz of Arugula, Washed and patted dry

8 leaves Belgian Endive, separated

**Method**

Place one of the “Goats Are Us” savory cheese cakes in the center of the plate and arrange some of the roasted beets around the cheese cake.

Make a bundle of the Belgian Endive and the Arugula for each of the cheese cakes and place it next the cheese cake on the plate.

Top with the Golden Angle Apiary Honey Vinaigrette and serve.