



Savory Gorgonzola Cheesecake with Sweet Onion Chutney

By Chef Veera Gaul, Ph.D.



Ingredients for Cheesecake

- 2 (8oz) packages of cream cheese, softened
- 1 (8oz) package of blue cheese, chopped
- 8 oz sour cream
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 2 large eggs
- 2 tablespoons all-purpose flour
- ½ cup pecans or walnuts, toasted and chopped (optional)
- 1 ½ cup Sweet onion Chutney (see recipe below)

Preparation

Preheat oven to 325F degrees
Beat the cream cheese, blue cheese, and sour cream together till light and fluffy
Add in the chopped chives and parsley
Add eggs, one at a time, beating just until the yellow disappears after each addition.
Fold in the flour

Lightly grease a 7-inch springform pan (For best results, line the bottom with parchment paper and grease the paper). Spoon the mixture into the pan

Bake at 325F degrees for one hour or until set. Run a knife around outer edge of cheesecake to loosen from pan. Cool on a rack for an hour, then chill for 8 hours

Remove sides of the pan, remove cheesecake to a serving platter. Spoon the onion chutney over the top. Sprinkle with the toasted nuts (if using). Serve with crackers, crostini, grapes, celery and sliced apples or pears.

Ingredients for Sweet Onion Chutney

¼ cup [Single Estate Extra Virgin Olive Oil](#) (EVOO)*
3 large sweet onions, diced
1 Bouquet Garni of thyme and bay leaf (See Tips below)
1 cup sugar
¾ cup [White Balsamic vinegar](#)*
Salt & Pepper to taste

Preparation

Heat the EVOO in a pan. Add the onions and cook on medium heat for about 15 minutes stirring occasionally. Add Bouquet Garnier and cook over low heat for 3-4 more minutes.

Sprinkle sugar over the top, and cook without stirring until the sugar melts. Turn the heat to high until an amber caramel forms.

Stir in the White Balsamic and simmer over low heat. Remove Bouquet Garni, season with salt and pepper. Cool and serve.

Use leftover chutney over roasted pork tenderloin or grilled chicken

Notes

* I particularly love using Oil & Vinegar's [Bonsecco EVOO](#) and [White Balsamic Vinegar](#) - the EVOO has a nice rich fruity flavor and is high in antioxidants as well; while the soft and delicate flavor of the white balsamic from Modena pairs well with the sweetness of this chutney. Substitute any really good quality oil and white balsamic if you wish.

Serves 6-8

Tips

To create a Bouquet Garni, tie 3 bay leaves and 8-10 stalks of thyme together with kitchen twine for easy removal at the end of the cooking process. You can also put the herbs in a sachet made of cheesecloth.

Categories: Appetizers, Vegetarian, Cheese, White Balsamic,