
Roquefort Cheesecake

Hamer Dillard Salmons

Party Recipes from the Charleston Junior League - 1993

1/2 cup bread crumbs, lightly toasted
1/4 cup freshly grated Parmesan cheese
1/2 pound sliced bacon
1 medium onion, chopped
3 ounces prosciutto
1 3/4 pounds cream cheese, room temperature
1/2 pound Roquefort cheese, crumbled
4 eggs
1/3 cup heavy or whipping cream
1/2 teaspoon salt
2 to 3 drops hot pepper sauce

Preheat the oven to 325 degrees. Butter a nine-inch springform pan.

In a small bowl, combine the bread crumbs and the Parmesan cheese. Sprinkle the mixture over the bottom and sides of the pan, turning to coat.

Refrigerate until set, at least 30 minutes.

Fry the bacon in a skillet until it is crisp. Drain on paper towels. Pour off all but about one tablespoon of the bacon fat (leaving one tablespoon in the pan). Add the onion. Cover. Cook over low heat until the onion is translucent, about 10 minutes.

Crumble the bacon. Chop the prosciutto. Combine the cream cheese and Roquefort in a blender or food processor. Process until smooth. Add the eggs, cream, salt and hot pepper sauce. Process again until smooth. Add the bacon, prosciutto and onion. Process just to combine the ingredients. The mixture should retain some texture.

Pour the filling into the prepared pan. Bake for one hour and 20 minutes. Turn the oven off and let the cheesecake cool in the oven with the door ajar for one hour. Remove onto a wire rack and cool to room temperature before removing from the pan and cutting into small wedges.

Yield: 12 servings

Dessert

Per Serving (excluding unknown items): 4331 Calories; 377g Fat (77.8% calories from fat); 166g Protein; 77g Carbohydrate; 4g Dietary Fiber; 1983mg Cholesterol; 11301mg Sodium. Exchanges: 2 1/2 Grain(Starch); 22 1/2 Lean Meat; 1 1/2 Vegetable; 62 1/2 Fat; 0 Other Carbohydrates.