



Heart Song Farm Goat Cheese cake with Pine nut and Praline Crust

Chef Pierre Gignac - 98 Provence Restaurant - Ogunquit, ME

Ingredients for a 9 inch spring form cake mold serves 12

Ingredients for crust:

1 cup pine nuts ¾ cup sugar ¼ cup water
1 package honey flavored graham crackers 1 stick unsalted butter at room temperature

Method:

Preheat oven to 300f

Mix sugar and water in small pan and cook over medium to high heat until the syrup is golden

Take it off the heat and stir in the nuts with a wooden spoon

Return to the heat and cook until the caramel liquefies again, then immediately pour into a Teflon pan.

Spread it quickly into a thin layer and let cool at room temperature.

When it has cooled pulverize the praline in a food processor, add the graham cracker and pulse a few times then add butter and pulse a few more times.

You should be able to form a ball by squeezing it into your hand, if a shape doesn't hold add more butter.

Pour mixture into the cake and press gently to even out.

Cook in oven for 20 min. then transfer to refrigerator to cool

Ingredients for Custard:

24 oz Heart Song Farm goat cheese at room temperature
2 cups heavy cream 1 cup sugar 1 tsp vanilla extract 4 eggs

Method:

In large sauce pot mix heavy cream and sugar and cook down by half on low heat whisking occasionally so it doesn't boil over.

Let cool at room temperature.

In large mixer whisk on low speed goat cheese, vanilla and eggs until smooth, add the cooled cream and whisk again until smooth

Pour over the cake crust and bake in oven at 300f for 40min.

Cool at room temperature on cooling rack

Refrigerate overnight.

Next day slice with a hot blade and serve with your favorite fruit sauce.