

Featured Recipe

KEY LIME CHEESECAKE

To pair with
2019 LONGORIA ALBARIÑO

Recommended by
Wine Club Manager
Sam Carroll

From *Cooking Classy*
www.cookingclassy.com

Serves 14 people



Ingredients

FOR CRUST:

- 2 CUPS CRUSHED GRAHAM CRACKER CRUMBS
(FROM 15 FULL SHEETS)
- 3 TABLESPOONS GRANULATED SUGAR
- ½ CUP SALTED BUTTER
DICED INTO 1-TABLESPOON PIECES AND MELTED

FOR FILLING:

- 1 CUP + 2 TABLESPOONS GRANULATED SUGAR
- 1 TABLESPOON CORNSTARCH
- 3 PACKAGES CREAM CHEESE
SOFTENED WELL (BUT NOT MELTED)
- 4 LARGE EGGS
- ⅔ CUP SOUR CREAM
- ⅓ CUP HEAVY CREAM
- ½ CUP FRESH LIME OR KEY LIME JUICE
- 1½ TEASPOON VANILLA EXTRACT

Method

For the crust:

Preheat oven to 350 degrees. Line the outside of a 9-inch springform pan with a sheet of 18" x 18" heavy duty aluminum foil. (Make sure the foil has no holes, you don't want any water to leak in.)

Add graham crackers and sugar to a mixing bowl and stir to combine, then pour in butter and mix with a fork until evenly moistened.

Pour into prepared springform pan and press evenly into bottom and up the sides coming about 1 inch from the top. Bake in preheated oven 10 minutes, then remove and cool on a wire rack.

Reduce oven temperature to 325 degrees. Have a large roasting pan ready and boil about 4 quarts of water (you may not need all of it).

For the cheesecake filling:

In a small mixing bowl whisk together granulated sugar and cornstarch until well combined. Add cream cheese to a large mixing bowl, pour sugar mixture over top and using an electric hand mixer blend cream cheese until smooth.

Mix in eggs one at a time, mixing just until combined after each addition. Scrape down sides and bottom of bowl. Add sour cream and heavy cream and mix until combined.

Mix in lime juice and vanilla. Tap bowl forcefully against countertop about 30 times to release any large air bubbles.

Pour over cooled graham cracker crust. Place cheesecake in roasting pan then place roasting pan in oven and carefully pour in enough boiling water around cheesecake pan to reach halfway up the side of the cheesecake pan.

Bake in preheated oven until cheesecake is nearly set but still jiggly in the center, about 60 - 65 minutes. Remove from oven and cool on a wire rack for 1 hour. Cover and chill in refrigerator 8 hours or overnight.

"This was my first time ever baking a cheesecake, and it was challenging, but I thought a Key Lime Cheesecake with all of its tangy richness would pair well with the 2019 Albariño's more acidic and citrusy flavors, and I was right! The creamy, rich, tangy flavors of the cheesecake were the perfect thing to balance the flavors in the Albariño." -Sam