

# Sweet Cowgirl Cheesecake Cocktail

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*This desert features the flavors of fresh Fromage Blanc accented with fresh citrus flavors. It is based on the Cowgirl Creamery's Fromage Blanc recipe from the February 2010 issue of Sunset magazine, which can be found online at [http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe\\_id=1955946](http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=1955946). This recipe can be easily doubled or tripled to serve more guests or give more generous portions, but use multiple custard cups to cook the cheesecake rather than a larger dish to avoid having to adjust the cooking time.*

## **For "cheesecake":**

8 ounces (about 1 cup) of Cowgirl Creamery's Fromage Blanc, undressed  
2 tablespoons sugar  
1 large egg  
Zest of 1/2 of a Meyer Lemon  
2 teaspoons of Meyer Lemon juice (about 1/2 a lemon)

## **For crust:**

4 graham cracker wafers  
3 tablespoons of sugar  
1/4 teaspoon ground ginger  
2 tablespoon butter, melted and cooled

## **For Fromage Blanc topping:**

4 ounces (about 1/2 cup) of Cowgirl Creamery's Fromage Blanc, undressed  
4 tablespoons milk or Crème Fraîche  
1 tablespoon sugar  
Zest of 1/2 of a Meyer Lemon

Preheat oven to 300° F.

When making the Cowgirl Creamery's Fromage Blanc, skip step 3 where the cheese is dressed. If Meyer Lemons are not available, clementine oranges or regular lemons can be substituted.

In a bowl mix 8 ounces Fromage Blanc with 2 tablespoons of sugar with a whisk until completely smooth, about 2 minutes of brisk whisking. In a separate bowl whisk egg until light in color and slightly thicker. Add half of the beaten egg at a time, whisking each time until fully combined. Zest a whole Meyer lemon, add half of the zest to the batter and keep the rest for garnish (seal in an air tight container so it does not dry out). Add 2 teaspoons of Meyer Lemon juice to the batter and whisk to combine. Pour the batter into a 10 ounce oven proof custard cup and bake for 30 minutes. The cooked batter will jiggle like jello but will set firm. Remove it from oven and allow it cool for 30 minutes. Cover with plastic wrap and chill in refrigerator for at least two hours.

While the custard is baking prepare the crust by placing graham crackers, sugar, and ginger in the work bowl of a food processor. Pulse the processor about 10 times then run at full

speed about 1 minute until a fine powder is created. Add butter and process to combine, scraping sides and bottom once. Pour out mixture onto a sheet of parchment paper on cooking sheet. Cover with another sheet of parchment and pad out with your fingers to make very thin crust about a 1/8 inch thick. After the custard is out of oven, increase the oven temperature to 350° F and bake crust for 9-10 minutes. Remove and let cool.

Prepare topping by whisking 4 ounces of Fromage Blanc with 4 tablespoons of milk or Crème Fraîche, and 4 teaspoons of sugar. Keep refrigerated until ready to serve.

After cheesecake custard has set, use a spoon, a small disher, or an ice cream scoop to divide the custard into four small martini glasses, or two large ones. Cover with a moderate helping of Fromage Blanc topping. Break off a wedge of the crust and insert into cocktail at an angle. Garnish with reserved Meyer lemon zest and a few extra crumbs of crust.

Serves 2-4, depending size of serving.