

No-bake Goat Cheesecake w/ Sesame Hazelnut Crumble

Crumble Base

Whole wheat flour	120 g
Brown sugar	60 g
Butter	120 g
Hazelnuts, coarse chop	100 g
Sesame seeds	20 g
Sea salt, coarse	pinch

1. Combine the flour, sugar, butter and salt and mix until texture of bread crumbs
2. Mix in hazelnuts and sesame seeds; press into bottom of spring form pan
3. Bake at 375/15 min or until golden brown

Cheesecake

Milk	200 ml
Agar	½ tsp
Cream cheese	240 g
Goat cheese	360 g
Honey	70 g
Vanilla bean	TT
Orange zest	4 g
Whipped cream	400 g

1. Sprinkle a/a over milk; let rest
2. Whip 1st 5 ingredients
3. Bring milk, salt and a/a to boil; whisk until full volume; fold into cheese
4. Whip cream and fold into cheese
5. Pour into pan
6. Chill