

# Basil Mojito Goat Cheese Cheesecake



WITH TEXAS HILL COUNTRY OLIVE CO. BASIL INFUSED OLIVE OIL

## Ingredients

### Crust:

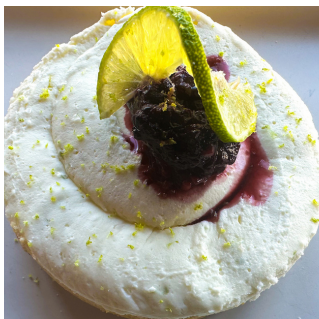
- 1 3/4 cups graham cracker crumbs
- 8 tablespoons melted butter
- 1/2 cup white sugar

### Filling:

- 16 ounces goat cheese
- 8 ounces cream cheese
- 1/2 cup and 4 tablespoons sugar
- 2 limes, zested and juiced
- 1/2 cup Basil Infused Olive Oil
- 1/2 teaspoon vanilla extract
- 2 cups heavy whipping cream

### Optional Toppings:

- lime wedge
- blackberry balsamic compote
- lime zest



## Notes

## Directions

1. Mix all ingredients for crust and press in to a 10 in springform pan, set aside.
2. Whip whipping cream in a stand mixer with the 4 tablespoons of sugar. Place whipped cream in fridge.
3. Using paddle attachment beat goat cheese, cream cheese, sugar, basil EVOO, lime juice, lime zest and vanilla in stand mixer and combine well.
4. Add 1/2 cup of the whipped cream and paddle into goat cheese mixture.
5. Remove from stand mixer and fold goat cheese mixture into the whipped cream.
6. Add the filling to a piping bag and add to the crust starting at the edge working your way to the middle of the springform pan till you have used all of the filling.
7. Allow to set in fridge for minimum of 4 hours.
8. Garnish as desired, and serve.