

Smoked Salmon Cheesecake

Ingredients

2 cups French bread cubes	1/2 lb. Swiss cheese, grated
1/2 cup toasted walnuts	1/3 cup whipping cream
1/2 cup melted butter	1/2 teaspoon salt
1/2 cup Swiss or Gruyere Cheese, grated	1/4 teaspoon pepper
1 Tablespoon fresh dill, minced	4 eggs
1 onion, chopped	1/2 lb. smoked salmon
3 tablespoons butter	Red caviar as a garnish
1-3/4 lb. cream cheese	

Directions

Combine first five (5) ingredients and process in blender or food processor until crumbled. Press onto bottom and up the sides of a greased spring-form pan. Refrigerate.

Sauté onion in butter until tender. Cream the cream cheese. Beat in onion, Swiss, whipped cream, salt and pepper. Add eggs, one at a time, beating briefly after each addition. Fold in salmon. Pour into crust. Bake at 350° F for 45 minutes.

Garnish with fresh dill and red caviar.

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610-670-2500

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