

# BOB

# 'S RECIPES

## SMALL STRAWBERRY AND GOAT CHEESECAKES

by Bob the Chef

### INGREDIENTS

For the crumb crust:

- 75 ml (5 tbsp.) Graham crumbs
- 60 ml (4 tbsp.) brown sugar
- 15 ml (1 tbsp.) softened butter

For the strawberries:

- 60 ml (4 tbsp.) brown sugar
- 250 ml (1 cup) strawberries, hulled and halved
- A few drops of vanilla extract

For the cheese layer:

- 125 ml (1/2 cup) of goat cheese
- 15 ml (1 tbsp.) icing sugar

### INSTRUCTIONS

1. Combine all the ingredients for the crust together in a small bowl.
2. Line the inside of 2 cookie cutter shapes with parchment paper to prevent the ingredients from sticking to the sides.
3. Add the crust mix to the bottom of each cookie cutter shape, and tamp down using a spoon.
4. In another bowl, combine the strawberries, brown sugar and vanilla.
5. Pour half the strawberry mixture on the crust in the cookie cutter shapes. Set aside the remainder.
6. Mix all the cheese layer ingredients in a small bowl.
7. Add the cheese mix over the strawberries in each cookie cutter shape, and tamp down using a spoon.
8. Chill in the refrigerator for about 90 minutes.
9. When ready to serve, slide a spatula under a cheesecake and place in a serving dish, then remove the cookie cutter and parchment paper. Top with the remainder of the strawberry mixture and garnish with a few mint leaves.



PREPARATION TIME: 20 minutes



BAKE: 1h30



SERVES: 2



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