

Blue Cheese Pistachio Cheesecake

Yield: One 6-inch cheesecake

Serves 12

This is a savory no-bake cheesecake.

8 oz.	unsalted butter, room temperature
8 oz.	cream cheese, room temperature
1-pound	Point Reyes Original Blue cheese, crumbles
1/4 cup	minced shallot
1/4 cup	parsley, freshly chopped
1/4 cup	Madeira wine
to taste	white pepper
1/2 cup	green onion, chopped
1 cup	pistachios, chopped and toasted

1. Line the bottom of the cheesecake pan with parchment paper and set aside.
2. In the bottom of the work bowl of the food processor fitted with the metal blade, blend the butter, cream cheese, and 8 ounces of the blue cheese, shallots, parsley, Madeira and pepper. Pulse until smooth.
3. In the bottom of the pan, place 1/2 of the leftover blue cheese, green onions and pistachios. Top with 1/3rd of the above mixture, then layer with another 1/2 of the leftover blue cheese, green onions and pistachios. Finish with the last layer of the butter-cheese mixtures.
4. Cover with plastic wrap and press gently to compact the layers.
5. Chill for at least one hour prior to molding.

To Serve: Lift out pan and pack sides with chopped pistachios. Serve with crackers.