

Raspberry Pomegranate Goat Cheesecake — SCRAPS by Carolina Gelen

Makes 12 to 16 servings | Prep Time: 45 minutes | Cook Time: 1 hour 15 minutes | Chill Time: 8 hours

Crust

- 248 g (8.5 oz) graham crackers or petit beurre biscuits
- 50 g (1/4 cup) granulated sugar
- 113 g (1 stick) butter, melted
- 30 g (2 tablespoons) water
- A tiny pinch or 1/4 teaspoon kosher salt

Cheesecake

- 518 g (18 oz) goat cheese
- 100 g (1/2 cup) granulated sugar
- 226 g (8 oz) sour cream or creme fraiche
- 3 eggs
- 2 tablespoons freshly squeezed lemon juice
- A small pinch or about 1/2 teaspoon kosher salt

Sour Cream Topping (optional)

- 125 g (1/2 cup) sour cream
- 15 g (1 tablespoon) sugar

Pomegranate Raspberry Sauce

- 1 cup freshly squeezed pomegranate juice (the juice of 2 medium pomegranates)
- 283 g (10 oz) frozen (or fresh) raspberries, plus more fresh berries for topping
- 30 g to 50 g (2 to 4 tablespoons) granulated sugar, to taste

1. Heat the oven to 350°F (175°C). Line a 10-inch (25-cm) well-sealed spring form round pan with parchment paper, all over the bottom and edge of the pan. Make sure there is no room for liquid to escape out the pan. Wrap the bottom of the pan in aluminum foil.
2. Add the graham crackers to a ziplock bag and crush until fine using a rolling pin. You could also use a food processor for this step. Add the crushed graham crackers, small pinch of salt and sugar to a medium bowl and stir until combined. Stir in the melted butter and water until the mixture is uniformly moist. Evenly spread the mixture over the bottom of the baking pan. Press down the mixture using your fingers or a flat-bottomed glass into an even layer (no need to go up the sides, simply stick to covering the bottom of the pan).
3. Bake the crust for 12 to 15 minutes, or until golden brown and fragrant. Remove from the oven and set aside.
4. Heat the oven to 325°F (165°C).
5. Combine the goat cheese and sugar in a medium mixing bowl. Vigorously mix using a wooden spoon or silicone spatula until combined. Add the sour cream, and mix until incorporated. Add the eggs, a small pinch of salt and whisk until smooth. Mix in the lemon juice. Pour the cheese mixture over the baked graham cracker crust. If the cheese mixture is clumpy, pour it over the crust through a mesh sieve to get rid of the clumps.
6. To remove any air bubbles, slam the cheesecake (not from a crazy height, think 2 inches or 5 cm high) on your work surface or kitchen counter a few times.
7. Bring a few cups of water to a boil (on the stove top or using a kettle). Place the cheesecake pan in a 2 to 3 inch (5 to 8 cm) deep oven-safe dish. Fill the dish with boiling water halfway up the sides of the cheesecake pan. The water bath will make for an even cooking and smoother texture. Carefully place the whole thing in the oven.
8. Bake for 1 hour, up to 1 hour and 15 minutes, or until slightly jiggly in the middle, but set on top. If the top of the cheesecake browns too fast, cover with a sheet of aluminum foil and continue baking.
9. While the cheesecake is baking, make the sour cream topping by combining the sour cream and sugar in a small bowl.
10. To make the raspberry topping, combine the pomegranate juice, raspberries, and sugar in a small saucepan over medium heat. Bring to a boil, reduce heat to medium low and simmer for 10 to 13 minutes, or until slightly thickened. Boil it longer for a thicker sauce, or less for a thinner sauce. Blend, then strain the sauce. Allow the sauce to cool before serving.
11. Once the cheesecake is baked, gently pull it out the oven and evenly spread the sour cream topping all over the cheesecake, making sure not to dollop the all sour cream in the middle (it might cause the cheesecake to sink). Add small dollops throughout the surface of the cheesecake and gently spread using a spatula. Return to the oven and bake for 5 to 7 minutes.
12. Remove from oven and refrigerate the cheesecake overnight.
13. Slice and serve with drizzled sauce on top, and (optionally) fresh berries.