



Camembert Cheesecakes

From our special issue *Holiday Celebrations*, these cheesecakes are the perfect first course to serve with Roasted Red Pepper Coulis (recipe follows).

1	pkg (8 oz/250 g) cream cheese, softened	1
4 oz	Camembert cheese, diced	125 g
1	egg	1
1 tsp	minced fresh rosemary	5 mL
¼ tsp	pepper	1 mL
⅔ cup	sour cream	150 mL
CRUST:		
¼ cup	toasted unblanched almonds	50 mL
¼ cup	butter, softened	50 mL
½ cup	all-purpose flour	125 mL
½ tsp	minced fresh rosemary	2 mL
¼ tsp	salt	1 mL

GARNISH:		
4	thin slices prosciutto	4
½ tsp	vegetable oil	2 mL

CRUST: In food processor, finely grind almonds. In bowl, beat butter until fluffy; stir in almonds, flour, rosemary and salt. Press onto base of twelve 4-oz (125 mL) mini cheesecake cups. Bake in centre

of 350°F (180°C) oven until set, about 10 minutes. Let cool on rack.

☞ In large bowl, beat cream cheese with Camembert until fluffy. Beat in egg, rosemary and pepper; beat in sour cream. Spoon over bases. Bake in centre of 325°F (160°C) oven until puffed and centres still jiggle slightly, about 12 minutes. Run hot knife around edge of each cheesecake. Let cool on rack. Cover and refrigerate until set, about 2 hours. *(Make-ahead: Refrigerate for up to 2 days.)*

☞ **GARNISH:** Slice prosciutto crosswise into thin strips. In large skillet, heat oil over medium-high heat; fry prosciutto, stirring, until crisp, about 3 minutes. *(Make-ahead: Cover and set aside for up to 24 hours.)* Garnish each cheesecake with prosciutto. **Makes 12 pieces.** **PER PIECE:** about 204 cal, 7 g pro, 17 g total fat (10 g sat. fat), 6 g carb, trace fibre, 64 mg chol, 317 mg sodium. % RDI: 7% calcium, 5% iron, 16% vit A, 10% folate.

Roasted Red Pepper Coulis:

☞ In blender, combine 1 cup (250 mL) chopped roasted red peppers; ¼ cup (50 mL) extra-virgin olive oil; 2 tbsp (25 mL) red wine vinegar; ¼ tsp (1 mL) salt; and pinch cayenne pepper; process until smooth. Press through fine sieve.

Makes 1 cup (250 mL). **PER 1 TBSP (15 mL):** about 33 cal, trace pro, 3 g total fat (trace sat. fat), 1 g carb, 0 g fibre, 0 mg chol, 63 mg sodium. % RDI: 1% iron, 4% vit A, 33% vit C, 1% folate. ●