

*Professional Division, Dessert Category*

**Haystack Mt Cheese Cake with Mead Glazed Strawberries**  
*Chef Zephir Plume, Whole Foods Market, Boulder, CO*

Servings: 4

Ingredients:

*Cheese Cake*

8 ounces "Haystack Mt Goat Cheese Company" plain chevre  
3 "NestFresh" egg yolks  
1/2 cup sugar  
1 tablespoon & 1 teaspoon "Medovina" classic oaked mead  
2 tablespoons "Osage Gardens" tarragon (rough chopped)  
3/4 cup "Mountain High" yogurt  
Pinch salt

*Strawberries*

2 cups small strawberries (whole) from a local farmers market  
2 cups "Medovina" classic oaked mead  
2 tablespoons "Madhava" wildflower honey

*Tarragon Syrup* (garnish only - optional)

1/8 cup tarragon leaves  
2 tablespoons of sugar  
Water to thin out

Instructions:

Cheese Cake:

Preheat oven to 350 degrees. Fold two feet of cheese cloth into three layers and use this to line the bottom of a fine sieve. Place the yogurt on the cheese cloth and let drain for an hour so that the yogurt becomes thick. Cream together the plain chevre, salt and the sugar. Add one egg yolk at a time and mix into the chevre and sugar until smooth. Mix in the mead and the tarragon and then fold in one half cup of the thickened yogurt. Pour the mixture evenly into four lightly oiled 6-ounce ramekins. Place the filled ramekins into a larger pan (for the water bath). Add hot water to the pan up to the level of the cheese cake mixture (make sure to choose a deep enough pan). Take care not to let any water enter the ramekins. Cook for 20 minutes until the middle of each cheese cake shakes like Jello. Remove ramekins from the water bath and let cool before placing in the refrigerator. Cool in the refrigerator until set.

Glazed strawberries:

In a sauce pan, combine the mead and the honey. Reduce on low until the syrup lightly coats the back of a spoon. Remove from stove and let cool. Cut the tops off the cleaned strawberries. If they are on the larger side slice them up. Toss the strawberries with the mead glaze reserving a small amount of glaze to spoon around the plate.

Tarragon syrup: (garnish only - optional)

In a food processor blend the sugar and tarragon together until a thick paste forms. Add water to thin out into a syrup. Blend for 1 minute. Strain through a fine sieve.

Plating:

Using a knife, cut around each cheese cake to loosen up the sides. Turn upside down on the serving plate. If the cheese cake does not release from the bottom of the ramekin, use a hot, wet rag to warm it up slightly. This should do the trick. Place the glazed strawberries on the plate and spoon some of the left over glaze around each plate. For color contrast, spoon a small amount of the tarragon syrup onto each plate.

Wine Pairing: Augustina's Winery Bottoms Up White Wine or Medovina Rose Petal Mead