



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Afuega L'Pitu Cheesecake

Recipe adapted from Despaña

Makes one 9-inch cake

One 7-ounce package of Maria Cookies (such as Goya brand), crushed
One stick unsalted butter, melted
1 pound Temia brand Afuega L'Pitu white cheese (available at Despaña), at room temperature
2 cups whole milk
2 cups sugar
4 large eggs
1 jar Cata brand elderberry jam, available at Despaña
2 cups fresh blueberries

1. *Make the crust: Preheat the oven to 375°. In the bowl of an electric mixer fitted with a paddle, mix the crushed cookies and butter at low speed until fully incorporated. Press the mixture into the bottom and partially up the sides of a 9-inch springform pan. Refrigerate the crust for 2 hours.*
2. *Make the filling: Clean the bowl and add the cheese, milk and sugar. Beat the mixture at medium speed until blended. Add the eggs, one at a time, and mix until blended.*
3. *Pour the filling into the prepared pan and bake for 90 minutes or until the center is almost set. Let the cake cool on a wire rack, then refrigerate for at least 3 hours. Top with the elderberry jam and blueberries and serve.*