



GOAT CHEESE CAKE

OMG this turned out very light and airy with a mildly, sweet flavor. **NOTE:** You can also replace the crème Fraiche with whipped cream or try sour cream flavored with a tablespoon of vanilla...and other fruits, such as quartered fresh figs or nectarines, can be used in place of the berries, if you prefer, just experiment...and enjoy this is really yummie! You can also sweeten the crème fraiche with a little honey.

4 eggs, separated
5 1/2 oz fresh goat cheese
3 tablespoons sugar
1/2 cup Crème Fraiche
1/2 cup fresh raspberries
1/2 cup fresh blackberries

Preheat an oven to 375 degrees F Butter a cake pan 8 inches in diameter. Line the bottom with a circle of parchment paper cut to fit precisely; butter and flour the paper and the pan sides.

Place the egg whites in a bowl. Using an electric mixer set on high speed, beat the whites until they form stiff but moist peaks In another bowl, combine the goat cheese and sugar and, using a whisk, beat until well blended. Add the egg yolks, one at a time, beating well after each addition until smooth and creamy.

Using a rubber spatula and working in several batches, carefully fold the beaten whites into the egg yolk mixture. (Do not over mix.) Pour the mixture into the prepared cake pan

Bake until the cake is golden, puffed and firm to the touch, about 25 minutes. Transfer to a rack to cool in the pan for 10 minutes, then invert onto the rack, lift off the pan and carefully peel off the paper. Transfer the cake to a serving plate, turn right side up and let cool completely.

To serve, spread the crème fraiche evenly over the surface of the cake and then top with the berries. Alternatively, cut into wedges and serve warm, topping each piece with a swirl of crème fraiche and some berries just before serving.