

More than 1 hour

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 400g savoury wheat biscuits (we used Wheatsworth)
- ¼ cup (60ml) parmesan, finely grated
- ½ cup (125ml) butter, melted
- 2 Tbsp (30ml) olive oil
- 4 large leeks, washed well and finely chopped
- 3 Tbsp (30ml) finely chopped fresh thyme
- Salt and milled pepper
- 2 tubs (230g each) full-fat cream cheese
- ⅔ cup (150ml) sour cream
- ½ cup (75g) cake flour
- 3 large eggs
- 3 Tbsp (45ml) chopped chives
- Finely grated peel of 1 lemon
- 200g hot smoked salmon fillet, skin and bones removed, flaked into chunks

For serving:

- 1 large fennel bulb, finely shaved
- 1 packet (80g) smoked salmon ribbons
- Olive oil, for drizzling
- Lemon wedges

GOOD IDEA

Make mini cheesecakes by dividing the crumb mixture and base into muffin cups.

Method:

1. Preheat oven to 180°C.
2. Blitz biscuits to a fine crumb, add parmesan and stir through melted butter to combine.
3. Measure out half the crumb mixture and sprinkle evenly over the base of a greased 20cm loose spring form pan.
4. Using the flat base of a measuring cup, press the crumb mixture down to form an even 1-1½cm thin base.
5. Use remaining crumb mixture to build up the sides of the pan until completely covered.
6. Bake for 8-10 minutes, remove from the oven and set aside to cool.
7. Heat olive oil in a pan and sauté leeks and half the thyme until softened. Season and cool.
8. Reduce oven to 150°C.
9. Mix cream cheese, sour cream, leeks and flour together until smooth.
10. Add egg, chives, lemon peel and flaked salmon and mix well to combine.
11. Scoop into the cooled base, smooth out the top and bake for 50-55 minutes, until set but slightly wobbly in the centre. Remove and cool completely.
12. Using a vegetable peeler, shave fennel into thin strips and place in ice water until ready to serve.
13. Serve topped with scattered fennel shavings, smoked salmon ribbons, a drizzle of olive oil and a few lemon wedges.

[Browse more recipes here.](#)