

AVOCADO CHEESECAKE WITH WALNUT CRUST

Preparation and bake time: About 45 minutes

CRUST	
1	cup graham cracker crumbs
1	cup shelled walnuts, coarsely chopped
1	tablespoon sugar
1/2	teaspoon crushed anise seeds
1/4	teaspoon salt
6	tablespoons butter, melted
FILLING	
1	envelope unflavored gelatin
1	lemon
1- 1/2	cups skim milk
1/2	cup sugar
1	teaspoon vanilla extract
2	fully ripened Avocados from Mexico, halved, pitted, peeled and diced
1	package (8 ounces) cream cheese, softened and cut in pieces

Preheat oven to 350°F. To prepare crust: In bowl of food processor, combine graham cracker crumbs, walnuts, sugar, anise seeds and salt. Add butter; pulse until ingredients are thoroughly combined (will resemble wet sand). Press into bottom of 8-inch spring form pan; bake 15 minutes; cool completely. To prepare filling: In cup, combine gelatin with 2 tablespoons water; let stand for 5 minutes. Using potato peeler, remove strips of lemon zest (yellow portion only). In small saucepan, combine milk, sugar, vanilla and lemon zest; bring to boil. Add gelatin; simmer until gelatin has completely dissolved, about 1 minute; strain. In food processor, place avocados and cream cheese. Pour hot milk mixture into processor; whirl until very smooth. Pour into pre-baked crust; cover and refrigerate until set, at least 2 hours. Remove side of pan. Serve with raspberry sauce, if desired.

Yield: 8 portions

Notes:

It is very important that the cheese cake is covered with plastic wrap that is in direct contact with the surface of the cake right after the moment of serving. Unmold the cake just before serving. Do not serve next day. As anything else made with avocados this cheese cake will discolor if left expose to air for more than 6 hours.

The shape and size of the mold are important as well so the ratio between Cheese cake and crust is at its best.

This recipe has not been tested by Grub Street or New York Magazine.