

Published November 8th, 2023

Savory smoked salmon cheesecakes offer a flavorful gluten-free bite

By Susie Iventosch



Smoked Salmon Cheesecakes Photos Susie Iventosch

I wanted to come up with a savory salmon cheesecake recipe and this is so delicious and festive for the holidays. Most of the recipes for salmon cheesecake are not really a cheesecake at all, but rather a salmon cheese spread. This one is actually baked just like a regular cheesecake made with cream cheese, egg and plain yogurt. The aroma as these tarts bake in the oven is so alluring. Some of my very favorite flavors grace this dish, including smoked salmon, pecans, Gruyere and Boursin cheese, shallots and fresh dill. This list of ingredients might help explain why they taste so yummy!

The pecan crust pairs perfectly with the salmon and also helps keep this dish gluten-free. Besides, toasted pecan crust is fabulous. This recipe could also be good for anyone on a Keto diet, due to the egg, cheese, pecans, etc. . all ingredients with high fat content. I used the nova smoked salmon for these cheesecakes, but we also

plan to try it with some regular smoked flaky salmon to see if there is any difference in flavor. The way these turned out is really tough to beat, though, so thinking we will like the nova salmon better.

I made these cheesecakes in 4-inch tart pans with the removable bottom, but if you plan to make them as appetizers to pass around for holiday parties, you could always use the mini muffin tins so they would truly be bite-sized. If you do that, be sure to adjust your baking time. Have fun with this recipe. It's so delicious!

Smoked Salmon Cheesecakes

(Makes six 4-inch mini tarts)

INGREDIENTS

Pecan Crust

1?cup?pulverized toasted pecans

1 1/2?tbsp.?melted butter

1/2?tsp.?salt

Smoked Salmon Cheesecake Filling

4?oz.?cream cheese, softened to room temperature

2?oz.?Boursin Garlic & Fine Herbs cheese

1?large?egg

1/3?cup?plain Greek yogurt (I use nonfat)

1?tbsp?fresh dill, snipped

1?small?shallot, finely chopped

3?oz.?smoked Nova salmon, shredded into small pieces

1/4?cup?Gruyere cheese, grated

1/8?tsp.?white pepper

Garnishes: fresh dill sprigs and long, thin cucumber slices rolled into spirals.

DIRECTIONS

Pecan Crust

Spray the bottoms and sides of the tart pans with cooking spray or rub all over with butter. Preheat oven to 350 F.

Toast pecans in 350 F oven for about 5-7 minutes, or just until very aromatic and beginning to brown. Set aside to cool. Place cooled pecans into the bowl of your food processor and pulse until very finely chopped but be careful not to turn them into a paste.

In a separate bowl, mix processed pecans, melted butter and salt.

Divide this mixture evenly among the 6 tart pans and press down with the back of a spoon to smooth out into an even layer at the bottom of each pan. Set aside while you make the filling.

Smoked Salmon Cream Cheese Filling

In a medium mixing bowl, beat cream cheese and Boursin cheese until smooth and fluffy. Add egg and continue to beat just until incorporated. You don't want to over beat, because that can cause cracks in the filling.

Stir in yogurt, fresh dill, shallots, smoked salmon, grated Gruyere, and white pepper. Evenly distribute the filling mixture among the 6 tart pans, and carefully spoon on top of the crust. Smooth out with a spatula.

Bake at 350 F for approximately 30-35 minutes, or until the center is barely jiggly and the edges look done. Remove from oven and cool for at least 15 minutes to allow to set up before serving. Serve warm, cold or at room temperature.

Garnish with thinly sliced cucumber rolls and a sprig of fresh dill.



Daughter Courtney fills tart pans.





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