



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Peach Basil Cheesecake

Ingredients

- Crust
 - o ¾ c Texas pecans
 - o ¾ c almond flour
 - o ¼ c brown sugar
 - o 2-5 tbsp unsalted butter, melted
 - o ½-1 tsp ground cinnamon
 - o ¼ tsp ground cloves
 - o ¼ tsp cayenne
 - o Salt, to taste
- Filling
 - o 16 oz cream cheese, softened
 - o ½ c brown sugar
 - o 2 eggs, or 2 tbsp of egg replacement
 - o ½ c sour cream
 - o 1 tsp vanilla
 - o ½ c peach puree (2-4 peaches)
 - o 2 tbsp fresh basil, chopped
 - o Lemon zest, optional

Directions

Set the oven to 325 degrees F. Toss your pecans with a little bit of oil, salt, cinnamon, cloves, and cayenne and layout on a sheet tray. Cook for 8-15 minutes or until toasted. Blend the pecans in a food processor until they're a fine grind and place in a large bowl. Add your almond flour, brown sugar, and melted butter and toss until they pick up like sand, but can hold their shape if squeezed. In a pie pan or a deep dish, pat down the crust until it's in a uniform layer at the bottom, roughly an 1/8" thick.

*Optional: bake the crust for 10 minutes and let cool to have a slightly crispier crust.

In a food processor, whip your cream cheese for a few minutes until whipped and fluffy. Add your brown sugar and blend for another 30 seconds to a minute until fully incorporated. Scoop into a large bowl and mix your eggs (or egg replacement), sour cream, vanilla, peach puree, chopped fresh basil, and lemon zest with a spatula until incorporated. Scoop into your pie pan over the crust and smooth out in an even layer.

*Optional: In a larger deep dish or pan, fill with water about 1/3 way up. Place your pie tin or deep dish inside the water bath (making sure the water doesn't go over the edge) and place in the oven for a more consistent cook.

Place in the oven for 40-50 minutes or until cooked through. Let cool with the oven cracked slightly for an hour, and then let it sit for another 3-4 hours.



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Peach Basil Compote

Ingredients

- 3-4 peaches, skin removed and diced
- 1/3 c granulated sugar
- 2-4 tbsp lemon juice
- 2-4 tbsp balsamic vinegar
- 3 tbsp basil, chopped

Directions

Bring water to a boil in a medium sized pot. Cut an X on the bottom of each peach, and boil for 2-3 minutes or until the skin is easy to remove. Once the skin begins to release, place the peaches in an ice bath for a minute and begin removing the skins. Dice the peaches and put in a medium sized pot along with the sugar. Let cook on medium heat until it begins to simmer, then add your lemon juice and balsamic vinegar (adjust the balsamic as needed). Let cook for about 15-20 minutes or until the sauce slightly thickens and remove from the heat. Add your chopped basil and set to the side to cool.