

Savory Cheesecake with Roasted Tomato Jam and Parmesan Crust

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OVEN
325°F

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INGREDIENTS

Parmesan-Almond Crust:

1 cup finely ground almonds

1/2 cup grated Parmesan cheese

2 tablespoons melted butter

Savory Cheesecake Filling:

8 ounces cream cheese, softened

1 cup ricotta cheese

1/2 cup crumbled feta cheese

2 eggs

1 clove garlic, minced

1 tablespoon fresh thyme leaves

Salt, to taste

Black pepper, to taste

Roasted Tomato Jam:

2 cups cherry tomatoes

1 tablespoon olive oil

1 teaspoon balsamic vinegar

1 teaspoon honey

Pinch of salt

DIRECTIONS

1. Preheat your oven to 325°F and lightly grease a small springform pan or line the bottom with parchment.
2. In a bowl, mix the ground almonds, Parmesan, and melted butter until the mixture resembles damp crumbs.
3. Press the crust mixture firmly into the bottom of the prepared pan.
4. In a separate bowl, beat the cream cheese until smooth.
5. Add the ricotta, feta, eggs, garlic, thyme, salt, and black pepper.
6. Mix until the filling is creamy and well combined.
7. Pour the filling over the crust and smooth the top.
8. Bake until the center is just set and the edges are lightly golden.
9. Let the cheesecake cool, then chill until firm.
10. For the tomato jam, toss the cherry tomatoes with olive oil, balsamic, honey, and a pinch of salt.
11. Roast until softened and concentrated, then cool slightly.
12. Spoon the roasted tomato jam over the chilled cheesecake before serving.

SWAPS & NOTES

The versions of this recipe visible in public snippets consistently point to an almond-Parmesan crust and a feta-ricotta style filling, so those are the core flavors worth keeping.

Ricotta keeps the texture light, while feta brings the salty punch that makes the cheesecake feel savory rather than neutral.

Cherry tomatoes are ideal for the jam because they roast down quickly and become naturally sweet.

A small touch of balsamic and honey helps round them out without turning the topping into something overly sweet.

TIPS FOR SUCCESS

You want the center just set so the texture stays creamy rather than dry.

Letting it cool fully before chilling also helps prevent cracking and gives you cleaner slices later.

This follows the typical structure of the recipe versions surfaced for this dish.

For the best presentation, cool the tomato jam before topping the cheesecake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-cheesecake-with-roasted-tomato-jam-and-parmesan-crust/>