

Labaneh Cheesecake with Honeyed



Figs

A little tangier than what you'd get with cream cheese
but the perfect foil for the candy-like honeyed figs.

Sweet -Tart- and Addictive...

Enjoy!

Labaneh Cheesecake with Honeyed Figs

Ingredients

- **Crust:**

- 1 1/2 cups almond flour
- 1/4 cup brown sugar
- 4 tablespoons melted butter

- **Filling:**

- 1 cup Slak Market Farm Fresh Labaneh
- 1/3 cup sugar
- 1 Slak Market Farm Fresh Egg
- 2 tablespoons unsalted raw milk butter, melted
- 1/4 cup sour cream
- 1/4 cup almond flour
- 1 teaspoon vanilla
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- 1/4 teaspoon salt

- **Topping:**

- 4 Figs, halved
- 1 tablespoon sugar
- 1 tablespoon honey
- 4 tablespoons water
- Pinch of salt

Directions

1. Crust: Preheat the oven to 350-degrees. Combine the almond flour, brown sugar and butter in a small bowl and stir to combine. Press the mixture into the bottom of a 10" springform pan*. Bake for 8 minutes. Cool 30-45 minutes before adding the filling. Set aside.

2. Use a food processor and add all the filling ingredients. Puree until completely smooth and pour into the prepared cooled crust.
3. Bake in a preheated 350-degree oven for 30 minutes and allow to cool completely, or overnight, before removing from the pan.
4. When ready to serve, prepare the topping by adding the sugar, honey, and water to a saucepan. Heat on medium just until the sugar dissolves then add the sliced figs. Continue to cook on medium for about 5 minutes, stirring occasionally. Remove from the heat and let stand for another 5 minutes to thicken slightly. Place the figs on top of the cheesecake and pour on the honey sauce. Makes approximately 8 servings.

Please enjoy the additional bonus Recipe Guide below!...

Taylor Made Whey Caramel Recipe Guide

A great *whey* to make creamy caramel,
Plus 3 delicious recipes with *wheys* to couple it with Lebaneh!



Slak Market Farm LLC

www.slakmarket.com

“Taylor Made Whey Caramel”

- 2 quarts of Slak Market Farm Raw Milk Whey
- 2 cups of Sugar
- 4 ounces of Slak Market Farm Raw Butter
- 1 tablespoon Vanilla Extract
- 1 big pinch of sea salt

Instructions



1. Simmer the whey in a heavy bottom pot on medium until it reduces by about half. Skim the foam off the top if needed. (This should take about 1- 1 1/2 hours and by then your whey should be reduced by half.)
2. Next add the cane sugar and stir it until the sugar is melted and bring it back to a simmer.
3. Now you can leave it to simmer and caramelize. This part of the process will take just over an hour. *Be sure to keep checking in on it periodically and stir it to observe it's progress.
4. It will start to bubble and foam, keep it going on low and keep an eye on the color.
5. Once the color has reached a medium-dark amber and the texture looks like syrup, add the butter and stir it in as it is melting- until the butter is completely mixed in.
6. Last add in the sea salt and the vanilla extract.

ENJOY!!!

Quick & Easy Apple Lebaneh Cheese Danishes with Caramel Glaze



Ingredients

8 ounces [Slak Market Farm Lebaneh](#)

1 egg

2 Tbsp. sugar, plus extra for sprinkling

1 tsp. vanilla extract

2 sheets of puff pastry, thawed out,
*(*or if you prefer to make your own pastry
dough please see our Lebaneh Cheese
Danishes Recipe for dough making
directions)*

1-2 apples, peeled, cored and thinly sliced

WARM WHEY CARAMEL FOR GLAZE

Instructions

Preheat the oven to 425 f. Line two large baking sheets with parchment paper; set aside.

In a medium bowl, beat the Lebaneh, egg, sugar, and vanilla; until combined.

On a floured surface, lightly roll out the puff pastry sheets one at a time. Cut each sheet into six squares. Place a generous tablespoon of Lebaneh filling in the center of each square and top with 3-4 slices of apples. Fold the opposite corners together, pinching tightly in the center to seal. Lightly sprinkle each danish with sugar and place on a baking sheet.

Bake for 15-17 minutes or until golden brown. Remove and slightly cool. Drizzle with a warm Whey Caramel as Glaze and serve immediately.

Lebaneh Cheese Danishes with Caramel Glaze



DANISH DOUGH INGREDIENTS

- 1 ½ cups bread flour, (*plus extra for work surface & rolling pin)
- 2 tablespoons granulated sugar
- ¾ teaspoon kosher salt
- 2 teaspoons active dry yeast
- 14 tablespoons unsalted butter, cubed
- 1 large egg
- ¼ cup [Slak Market Farm Raw Milk](#)

DANISH DOUGH PREPARATION

1. Combine the flour, granulated sugar, yeast and salt in the bowl of a food processor. Add the butter and pulse to combine. The butter should be the size of small marbles and peas. Transfer this mixture to a medium bowl.
2. In a small bowl, whisk together the egg, milk and 2 tablespoons/30 milliliters water.
3. Add the egg mixture to the flour mixture. Using a rubber spatula, fold the mixture until it is evenly moistened. Turn the dough out onto a piece of plastic wrap, shape into a small rectangle, and wrap well. Chill for at least 3 hours, and up to 2 days.
4. On a lightly floured surface, using a floured rolling pin, roll the dough out to an 8-by-15-inch rectangle. With a short side facing you, fold the dough in thirds like a letter, bringing the top third of the dough down, then folding the bottom third up. Use a bench scraper to help lift and fold the dough if necessary. At this point, the dough will be rough and shaggy with visible butter pieces; as you roll and fold the dough it will come together. Rotate the dough 90 degrees. Repeat the rolling and folding process, then rotate the dough once more and roll and fold again. As you work, dust the work surface, your hands and the rolling

pin with flour as necessary. Wrap the dough in plastic wrap and refrigerate for at least 1 hour.

5. Repeat the entire rolling and folding process one more time for a grand total of six turns. If the dough starts to fight you and become difficult to roll at any point, just pop it in the fridge for an extra rest. Wrap the dough and refrigerate for at least 2 hours, or overnight.

LEBANEH FILLING INGREDIENTS

- 8 ounces [Slak Market Farm Lebaneh](#)
- ¼ cup confectioners' sugar
- 1 large egg yolk
- Pinch of salt
- ½ teaspoon pure vanilla extract
- 1 batch Danish dough
- 1 large egg, lightly beaten

LEBANEH FILLING PREPARATION

1. In a large bowl, beat together the Lebaneh, 1/4 cup/32 grams confectioners' sugar, the egg yolk, the salt and the vanilla until smooth. Transfer the mixture to a resealable plastic bag; set aside.
2. On a lightly floured surface, roll the dough out into a 12 1/2-inch square. Trim 1/4 inch off each edge. Cut the dough into nine 4-inch squares. Brush the corners of each square with a bit of the beaten egg, then fold each corner into the center and press down gently. Transfer the squares to 2 parchment-lined baking sheets.
3. Cut the tip off one corner of the filled plastic bag so you have a 1/2-inch hole. Use the bag to pipe the Lebaneh filling onto the center of each dough square. Loosely cover the pastries with plastic wrap and let stand until slightly puffed, about 1 hour to 1 hour 20 minutes. Heat oven to 425 degrees.
4. Remove the plastic and gently brush the top and sides of the dough with the beaten egg. Bake for 10 minutes, then rotate the sheets and

reduce oven temperature to 375 degrees. Continue to bake until pastries are puffed and deep golden brown, another 6 to 8 minutes.

5. Let the Danish cool slightly on the sheet then drizzle with warmed whey caramel as a glaze. Serve warm or at room temperature.