



Granada
Gourmet
a place for cooks

197 E. Granada Blvd
Ormond Beach, FL 32176
386-677-0470

Chic Chèvre

Lemon pairs with basil in adorning this chèvre, (fresh, unripened goat cheese), for an easy, delicious appetizer. There's a double dose of the lemon-herb mix included in this preparation – half is mixed in with the cheese, the other half is lavishly drizzled on top. Serve with your favorite cracker or crostini. For a variation, try other herbs such as mint, oregano, or thyme.

4 oz. chèvre
Zest of 1 lemon (about 2 tablespoons)
Juice of 1 lemon (about 1/4 cup)
1/4 cup olive oil
2 tablespoons minced, fresh basil
2 cloves garlic, minced
1/8 teaspoon salt
1/8 teaspoon freshly ground black pepper

In a medium bowl, place the chèvre and bring to room temperature.

In a small bowl, zest 1 lemon. Cut and juice the lemon into the bowl. Add 1/4 cup of olive oil.

Wash, dry, and mince basil leaves yielding 2 tablespoons of basil. Mince the garlic and smash with the heel of a knife, or a garlic press. Add the minced basil, smashed garlic, salt, and pepper to the lemon and oil mixture. Whisk the ingredients together until the lemon juice emulsifies the oil.

Pour half the lemon-basil-oil mixture into the medium bowl with the chèvre. With a fork, mix together very well until a smooth consistency is reached.

Place the mixed chèvre on a shallow serving dish, and drizzle the remaining lemon-basil-oil mixture on top the chèvre.

Serve with your favorite cracker or crostini.