

Herbed Goat Cheese Sauce for Crudites

Recipe courtesy Laura Calder

Prep Time: 10 min Level: Serves:

Inactive Prep Time: 30 min Easy about 1-1/2 cups/375 ml

Cook Time: 5 min

Ingredients

- 3/4 cup/175 ml milk, plus more if needed
- 2 sprigs fresh rosemary, chopped
- 12 ounces/330 g fresh goat cheese
- Zest and juice of 1 lemon, to taste
- Freshly ground black pepper and salt, if needed

Serving suggestion: Serve with assorted raw vegetables.

Directions

Put the milk with the rosemary in a saucepan. Bring to a boil, remove the saucepan from the heat, cover and set aside to infuse, until cold. In a bowl, beat the cheese to soften. When the milk is cool, strain it and gradually whisk it into the cheese. Add the lemon zest, lemon juice, to taste and pepper. Taste, and add salt, if needed. Serve with beautifully cut raw vegetables for dipping.

Cook's Note: In place of the fresh rosemary, you could add fresh grated orange and lemon zest.

Printed on Wed Apr 06 2011 from http://www.cookingchanneltv.com/cook/cda/recipe_print/0,1946,COOK_41503_495869_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html

Print Size:



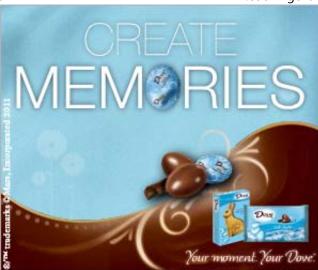




4 x 6"

PRINT





Adv ertisement