



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
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- 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.

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