

# Gompei's Goat Cheese

WPI's First Student-Run Business  
Great Cheese for a Great Cause

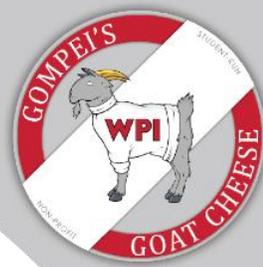


## Table of Contents

Baked Goat Cheese Dip .....	2
Fresh Herb and Garlic Dip .....	3
Wicked Winter Pears .....	4

# Gompei's Goat Cheese

WPI's First Student-Run Business  
Great Cheese for a Great Cause



## Baked Goat Cheese Dip

*A cheesy Italian dip with Plain Goat Cheese*

### Ingredients

- 1 log of Plain Gompei's goat Cheese
- 4oz cream cheese
- ¼ cup olive oil
- Freshly ground pepper, to taste
- 8 small tomatoes
- 2 tablespoons fresh chives
- 2 teaspoons balsamic vinegar
- 1 clove garlic, chopped
- Kosher salt, to taste
- Baguette Slices



### Directions

1. Preheat oven to 400 degrees.
2. Combine all cheeses and 2 tablespoons olive oil in food processor, season with pepper.
3. Brush 1 quart baking dish with olive oil.
4. Spread cheese mixture within dish.
5. Bake 15 minutes until golden brown.
6. Meanwhile, combine the tomatoes, chives, vinegar, garlic, salt, and remaining olive oil in a bowl.
7. Spoon the tomato mixture on to the dip, serve with baguette slices.



# Gompei's Goat Cheese

WPI's First Student-Run Business  
Great Cheese for a Great Cause



## Fresh Herb and Garlic Dip

*A delicious Herb Garlic Goat Cheese dip*

### Ingredients

- ¾ Cup fat free plain yogurt
- 4oz Gompei's Goat Cheese, softened
- 3 tablespoons chopped fresh chives, chopped fresh basil, chopped fresh oregano, chopped fresh thyme or combination of fresh herbs
- 1 clove garlic, minced
- 1/8<sup>th</sup> teaspoon ground red pepper
- 1/8<sup>th</sup> teaspoon salt
- Your favorite dipping crackers!

### Directions

In a medium bowl, stir together yogurt, goat cheese, fresh herbs, garlic, red pepper, and salt. Serve immediately or cover and chill for up to 12 hours. Serve with your favorite crackers!



# Gompei's Goat Cheese

WPI's First Student-Run Business  
Great Cheese for a Great Cause



## Wicked Winter Pears

*A Plain Goat Cheese spread on pears*

### Ingredients

- 4 Anjou Pears, cut into ¼ in. slices
- 1 tablespoon of unsalted butter, melted
- 1 teaspoon fresh rosemary, finely chopped
- 1 log of Plain Gompei's Goat Cheese
- 1 cup of pecans, chopped
- Honey, to taste



### Directions

1. Preheat oven to 450 degrees and line a baking sheet with parchment paper.
2. Spread the pear slices evenly on the baking sheet. Brush with melted butter, then sprinkle with rosemary. Bake for 8 minutes.
3. Remove the pears from the pan and allow to cool slightly.
4. Transfer the slices to a serving platter and top with slices of goat cheese, drizzle with honey, and top with pecans.

