

Gompei's Goat Cheese

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



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Gompei's Goat Cheese

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Blueberry Lemon Mug Cake

A sweet Blueberry Lemon cake topped with Blueberry Lemon Frosting

Ingredients

Cake

- 1/3 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 teaspoon baking powder
- Pinch of kosher salt
- 2-3oz Blueberry Lemon Gompei's Goat Cheese
- 1 tablespoon Lemon juice
- 2 tablespoons light olive oil OR water
- 1 teaspoon Vanilla extract

Frosting

- 1oz Confectioners' Sugar
- 2oz Cream Cheese
- 1oz Blueberry Lemon Gompei's Goat Cheese



Directions

Cake

1. In a large mug, stir together flour, sugar, baking powder, and salt. Stir until ingredients are well combined.
2. Add goat cheese, lemon juice, olive oil, and vanilla extract to mug. Stir until well blended and free of lumps. (Be sure to scrape bottom of mug to ensure all flour is mixed)
3. Microwave the mug cake on high for 2 minutes. Repeat in 30 second intervals as needed until desired texture is achieved
4. Let cool for 10 minutes before topping with frosting. Enjoy while warm or refrigerate for later.

Frosting

1. In a small bowl, stir all ingredients until completely combined.
2. Refrigerate until use.



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Cheesy Pastry Bites

A Blueberry Goat Cheese Vanilla Pastry

Ingredients

- 1 Box Puff Pastry
- 1 teaspoon vanilla extract
- 1 large egg
- 1 pint blueberries
- 6oz Blueberry Lemon Gompei's Goat Cheese



Directions

1. Simmer blueberries in a small saucepan until it is a jam like texture, about 20 minutes.
2. Preheat the oven to 400 degrees.
3. In a bowl whisk together the goat cheese, vanilla extract, and egg.
4. Unfold the puff pastry rectangles and cut each of the two three piece sheets into 12 squares.
5. Spray the mini muffin pan with cooking spray and put the puff pastry squares into each well.
6. Spoon in a scant tablespoon of cheese mixture into each well, then cover with a half tablespoon of blueberry jam.
7. Bake for 18-20 minutes.



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Gompei's Cheesy Chocolate Bites

Chocolate Goat Cheese Truffles

Ingredients

- 6oz bittersweet chocolate, chopped
- 6oz Chocolate Gompei's Goat Cheese, room temperature
- ¼ cup confectioner's sugar
- ½ teaspoon vanilla extract
- ¼ cup sweetened cocoa powder, sifted

Directions

1. In a double boiler, melt the chopped chocolate, stirring until smooth. Set aside to cool while preparing the next ingredients.
2. Whisk together the cheese, sugar, and vanilla until light and fluffy. Whisk in the melted chocolate until well-combined. Chill, covered until firm, about an hour.
3. Take a teaspoon mixture and lightly roll into a ball. Cover the rolled truffles in cocoa powder. Set them onto a waxed paper lined baking sheet and chill for at least 30 minutes. Eat and refrigerate leftovers in an airtight container for up to 3 days.



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Gompei's Goat Cheesecake

Cheesecake with a Blueberry Lemon Compote

Ingredients

- 2 cups ground graham crackers
- 6 tablespoons butter, melted
- ½ teaspoon ground cinnamon
- 12oz Blueberry Lemon Gompei's Goat Cheese
- 8oz softened cream cheese
- 8oz plain Greek yogurt
- 4 tablespoons honey
- 1 tablespoon lemon juice
- 2 teaspoons vanilla extract
- 1 teaspoon lemon zest
- 2 cups blueberries
- 2 tablespoons lemon juice
- 1 ½ tablespoon honey
- 1 teaspoon lemon zest



Directions

1. Preheat oven to 325 degrees. Grease a 10" spring form pan. Blend graham crackers, butter and cinnamon with a fork. Press mixture onto the bottom of a pan.
2. Add goat cheese, cream cheese, yogurt, honey, lemon juice, zest, and vanilla extract to large bowl. Use mixer to blend until smooth, light, and fluffy. Distribute mixture over the pan. Bake for 35 minutes, and refrigerate to cool.
3. In a sauce pan, bring blueberries, lemon juice, honey and zest to a boil. Simmer for about 5 minutes, until the blueberries are cooked down. Stir throughout. Refrigerate to cool. Serve cheesecake topped with mixture.



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Gompei's Whip and Dip

A creamy and delicious cranberry orange dip

Ingredients

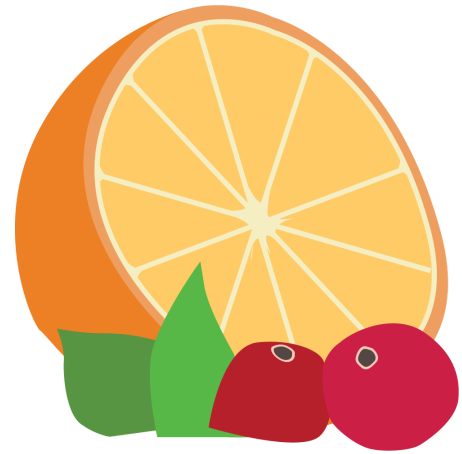
6oz Cranberry Orange Gompei's Goat Cheese
1 Tablespoon of honey
1/4 Teaspoon cinnamon
3 Tablespoons of pecans
Pinch of Salt

Topping Ideas:

Fruit jam/Preserves
Whipped Cream

For Serving:

Crackers
Fresh Fruit



Directions

1. Toast pecans in skillet on medium heat, stirring frequently until lightly browned. Chop
2. Put cheese in a food processor for 30 seconds, until it is almost "whipped". Add honey, cinnamon, and salt. Process for 30 more seconds (until light and fluffy).
- 3.
4. Serve in a bowl with pecans (and topping ideas) sprinkled on top. Serve with crackers or fresh fruit!

