

Gompei's Goat Cheese

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



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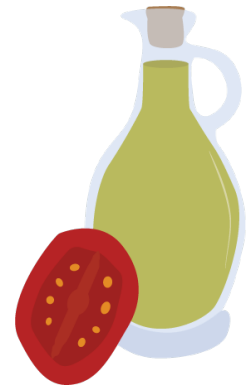


Calabrini Pizza in a Mug

A Tomato Basil Goat Cheese mug pizza

Ingredients

- 4 tablespoons all-purpose flour
- 1/8 teaspoon baking powder
- 1/16 teaspoon baking soda
- 1/8 teaspoon salt
- 3 tablespoons milk
- 1 tablespoon olive oil
- 1 tablespoon marinara sauce
- 1 tablespoon of mozzarella shredded cheese
- 1 generous tablespoon of crumbled Calabrini Gompei's Goat Cheese
- 5 mini pepperoni
- 1/2 tablespoon dried Italian herbs



Directions

1. Mix the flour, baking powder, baking soda, and salt together in a microwavable mug.
2. Add in the milk and oil then mix together. There might be some lumps but that is okay.
3. Spoon on the marinara sauce and spread it around the surface of the batter.
4. Sprinkle on the cheeses, pepperoni, and dried herbs.
5. Microwave for about 1 minute and 20 seconds, or until it rises up and the toppings are bubbling.



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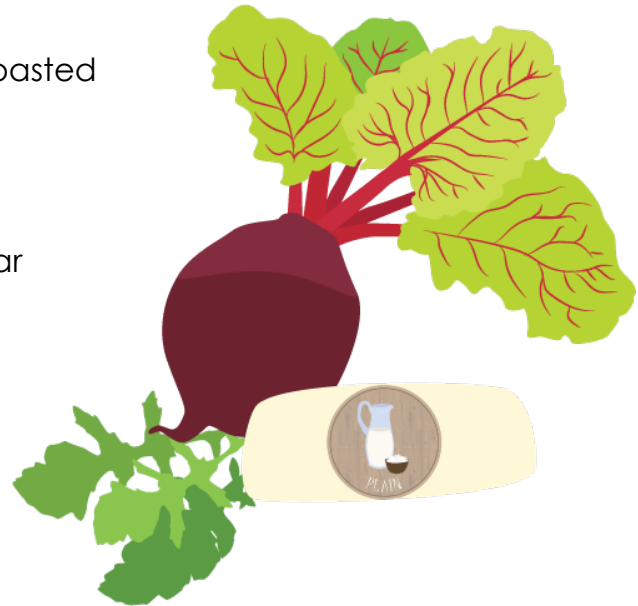


Citrus and Beet Salad

Roasted Beet Salad with Mandarin Oranges, Arugula, and Plain Goat Cheese

Ingredients

- 2 medium beets, chopped and roasted
- ¼ teaspoon sea salt
- ¼ teaspoon black pepper
- ½ tablespoon Dijon Mustard
- 1 ½ tablespoon white wine vinegar
- ½ teaspoon honey
- 2 tablespoon olive oil
- ½ small shallot, thinly sliced
- 2 cups arugula
- 6oz mandarin oranges
- 4oz Plain Gompei's Goat Cheese



Directions

1. Place beets in a bowl. Lightly season with salt and pepper. Toss well, making sure the beets are coated.
2. For the dressing: Measure the Dijon, white wine vinegar and honey in a small bowl and whisk to combine. Then slowly drizzle in the olive oil while whisking to incorporate with other ingredients.
3. Add the sliced shallots to the dressing, and toss to coat. Then add the arugula greens, mandarin oranges, and sliced Gompei's Goat Cheese to the bowl, and toss well.



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Cranberry Roasted Squash with Goat Cheese

A sweet fall squash topped with delicious Gompei's Goat Cheese

Ingredients

- 1 butternut squash
- 1 tablespoon olive oil
- 2 cups fresh cranberries
- ½ cup pure maple syrup
- 2 tablespoons orange juice
- 2 teaspoons chopped rosemary
- 4 ounces of choice Gompei's Goat Cheese
- ¼ cup heavy cream
- ⅓ cup roasted pepitas
- 1 pinch salt and pepper

Directions

1. Preheat oven to 425 degrees. Toss together squash and oil on a rimmed baking sheet. Season with salt and pepper. Roast, turning once, until golden brown and tender, 25-30 minutes.
2. Combine cranberries, maple syrup, orange juice, and rosemary in a medium saucepan. Simmer over medium heat until cranberries begin to pop, 10 to 12 minutes.
3. Stir together goat cheese and heavy cream in a bowl until smooth. Season with salt and pepper.
4. Serve squash topped with cheese mixture, cranberries, and pepitas.



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Goat Cheesy Pasta

A Plain Goat Cheese and Arugula Pasta

Ingredients

5oz of Plain Gompei's Goat Cheese
2 cups coarsely chopped arugula
1 cup quartered cherry tomatoes
2 cloves minced fresh garlic
¼ cup olive oil
½ teaspoon salt
8oz of penne pasta



Directions

1. Cook pasta according to instructions or until al dente.
2. Mix arugula, cherry tomatoes, olive oil, garlic, salt, and pepper in a large serving bowl. Crumble plain goat cheese on top.
3. Toss cooked pasta with goat cheese mixture.
4. (Optional) Stir in cooked, cubed chicken for added protein.



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Goat Cheese Chicken Riggies

A Syracuse New York speciality

Ingredients

- 4 tablespoons butter
- 2.5 pounds chicken breasts
- 8 ounces Baby Bella mushrooms
- 1 chopped green pepper
- 1-2 chopped jarred pepper
- 2 cups water
- 2 tablespoons chicken bouillon
- 1 cup tomato sauce
- ½ pint heavy cream
- 1 teaspoon paprika
- 1 teaspoon Parsley
- 1 pound cooked rigatoni
- 5 ounces Calabrini Gompei's Goat Cheese

Directions

1. In a large pot melt butter and then add chicken.
2. Cook chicken over medium heat just until they begin to turn white
3. Add mushrooms to chicken and cook for 5 minutes
4. Add peppers and onions and cook 5-7minutes (We usually season the veggies and chicken with salt and pepper at this point)
5. Add water, bullion, tomato sauce, heavy cream, and spices
6. Bring to a boil, cover and simmer for 20 minutes, stirring occasionally.
7. In a small bowl mix cornstarch with 2-3 tablespoons of cold water until dissolved.
8. Add cornstarch to sauce, stirring occasionally until it thickens. If it is very runny, just let it stand to thicken.
9. Stir in cooked pasta and serve immediately, serving with crumbled goat cheese.



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Mac N' Goat Cheese

Pink Peppercorn Goat Cheese Mac N' Cheese

Ingredients

- ½ pound macaroni
- 2 tablespoon butter
- 2 tablespoon flour
- 2 cups milk
- 1/3 cup packed grated parmesan cheese
- 1/3 cup Pink Peppercorn Gompei's Goat Cheese
- 1 tablespoon olive oil



Topping

- 1/3 cup grated parmesan cheese
- 2 tablespoon dried breadcrumbs
- ¼ teaspoon dried thyme
- ¼ cup Pink Peppercorn Gompei's Goat Cheese

Directions

1. Bring large pot of lightly salted water to boil. Add macaroni and cook for 8-10 minutes or until tender. Drain.
2. Meanwhile, in a medium saucepan, melt the butter over low heat. When the butter is melted and sizzling, stir in the flour to create a paste and cook for 1 minute. Slowly add milk, whisking to create a smooth sauce. Let cook for about 5 minutes or until thick enough to coat the back of a spoon. Remove the pan from the heat and slowly add the grated Parmesan and the goat cheese, whisking to create a smooth sauce.
3. Use the olive oil to grease the bottom of a medium (8-10in) baking dish. Place macaroni in the dish and pour the cheese sauce on top, stirring to gently coat all the macaroni.
4. In a small bowl, make the topping. Mix the Parmesan, breadcrumbs, and thyme. Spoon over the macaron and top with goat cheese.
5. Preheat oven to 350 degrees and bake for about 25-30 minutes, or until the cheese is melted and bubbling and the pasta is hot.



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Quesadilla con Queso de Cabra

Hickory Smoked Goat Cheese and Roasted Corn Quesadillas

Ingredients

- 1 cup fresh corn kernels
- 2/3 cup (5oz) Hickory Smoked Gompei's Goat Cheese
- 8 (6 inch) corn tortillas
- 1/4 cup chopped green onions
- 10 tablespoons salsa verde

Directions

1. Heat a non-stick skillet over medium high heat, add corn and sauté for 2 minutes or until brown. Place corn in a small bowl, add goat cheese. Stir well until blended. Divide corn mixture evenly among 4 tortillas, then sprinkle each tortilla with 1 tablespoon of green onions. Drizzle each with 1 1/2 tablespoon of the salsa verde. Top with remaining 4 tortillas.
2. Heat pan over medium high heat, coat pan with cooking spray. Cook each quesadilla for 1 1/2 minutes each side or until golden. Remove from pan, and keep warm. Repeat this for all quesadillas, Cut each quesadilla into 4 wedges.



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Shamrock Salad

A simple and delicious plain goat cheese salad

Ingredients

1/2 cup arugula, rinsed
1/2 cup spinach, rinsed
4 oz green beans, steamed and cooled
8 oz baby pickled beets
3oz Plain Gompei's Goat Cheese
2 Tablespoons balsamic vinegar
2 Tablespoons olive oil

Optional (per preference):
balsamic glaze
coarse ground sea-salt



Directions

1. Cut beans in half, toss in balsamic vinegar.
2. Toss arugula and spinach in olive oil. Incorporate pickled beets and the green beans.
3. Plate the greens, crumble goat cheese over the top.
4. Finish with balsamic glaze and a pinch of salt for taste.

