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## **Baked Goat Cheese Dip**

A cheesy Italian dip with Plain Goat Cheese

#### Ingredients

1 log of Plain Gompei's goat Cheese

4oz cream cheese

1/4 cup olive oil

Freshly ground pepper, to taste

8 small tomatoes

2 tablespoons fresh chives

2 teaspoons balsamic vinegar

1 clove garlic, chopped

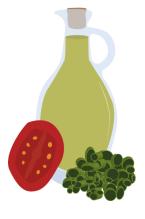
Kosher salt, to taste

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.







## Fresh Herb and Garlic Dip

A delicious Herb Garlic Goat Cheese dip

#### **Ingredients**

34 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!







## **Sweet Potato & Goat Cheese**

A baked sweet potato topped with plain goat cheese

#### Ingredients

4 medium sweet potatoes

3/4 cup black lentils

1 Tablespoon olive oil

1 teaspoon kosher salt, divided

2 stalks celery, including leaves

1 large green onion

1 log plain Gompei's Goat Cheese Fresh ground black pepper



#### **Directions**

- 1. Preheat oven to 450°F.
- 2. Wash the sweet potatoes, and prick them all over with a fork. Bake for 45 minutes to 1 hour, depending on the size of the sweet potatoes, until tender.
- 3. In a medium pot, combine \(^3\)4 cups black lentils with 3 cups water. Bring to a boil, then simmer for 20 minutes, until tender but not soft. Drain in a colander, removing as much liquid as possible, then transfer to a bowl. Mix lentils with 1 tablespoon olive oil and ½ teaspoon kosher salt. Thinly slice celery stalks and green onion and chop 1 teaspoon fresh thyme leaves, then mix in with the lentils. Reserve the celery leaves.
- 4. When the potatoes have finished baking, remove them from the oven. Transfer to a cutting board and let cool slightly until able to handle. Cut each potato in half with a serrated knife, then scoop out the insides into a bowl, making sure to keep a layer of sweet potato within the skin so that it can stand on its own. In the bowl, mash the potato with a masher, then stir in half of the goat cheese, ½ teaspoon kosher salt, and fresh ground pepper.
- 5. Fill each potato skin with the potato filling and top with the lentils. Bake until heated through, 5 to 10 minutes. Remove the potatoes from the oven and garnish with celery leaves and the crumbles of the remaining goat cheese. Serve hot.



### **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.
- 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.



