

Gompei's Goat Cheese

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



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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
- 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.



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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
- 1/8th teaspoon ground red pepper
- 1/8th 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!



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Sweet Potato & Goat Cheese

A baked sweet potato topped with plain goat cheese

Ingredients

- 4 medium sweet potatoes
- $\frac{3}{4}$ 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 $\frac{3}{4}$ 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 $\frac{1}{2}$ 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, $\frac{1}{2}$ 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.



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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.

This was adapted from a recipe found online. Please email gqcexec@wpi.edu for removal.

