



Warm Baked Goat Cheese

Ingredients

This isn't a strict recipe, can be made with any size goat cheese. It is best to use one that's fresh and soft, without a firm rind.

Mystery Bay Farm Chèvre
Olive oil
Fresh bread crumbs
Fresh thyme or parsley

Preparation

Slice cheese into disks about 3/4 inch thick. Marinate the disks in olive oil, which can be done up to two days in advance. If done in advance, add some herbs, such as fresh rosemary and thyme, as well as some black pepper, and let them rest in the refrigerator.

Preheat the oven to 375F

Mix together fresh bread crumbs (for four servings, about 1/2 cup) with a generous pinch of sea salt, and just enough olive oil to moisten the crumbs, about 1 to 2 teaspoons. Spread the crumbs on a baking sheet and cook the crumbs until golden brown and crispy, 5 to 10 minutes, stirring a few times during baking. Cool and mix in 1/2 teaspoon chopped fresh thyme or 1 teaspoon chopped parsley.

Brush the goat cheese rounds with olive oil. (Unless they've been marinated. In which case, remove from the oil and let the excess drip off briefly.) Dredge the goat cheese in the toasted bread crumb mixture until they're completely coated. Place on a lightly greased baking sheet and bake for 5 to 8 minutes or until warmed through.

Serve with a green salad and thin slices of your favorite bread or crackers. This also makes a great appetizer.