



Cooking Demonstration Recipe by Francesca Zito

October 5th, 2013

A Goat Cheese Extravaganza: Roll It, Stuff It, Top It

This collection of recipes was inspired by the upcoming holiday season. You can chop everything and use it for all of these recipes which will make at least 12 of everything. However, I've written them as individual recipes. I used the chevre that was basically about the equivalent of 4 packages.

Roll-Up Appetizers

Pretty, easy and tasty

Shopping List

2 large, long carrots
2 large, long cucumbers
1 ear of corn
1 large tomato
1 large red pepper or 2 small
1 large green pepper
1 large onion
2s package Chevre
Olive oil
Seasoned Rice Wine Vinegar
Salt and Pepper

Toothpicks

LCCF Vendor Who Provided Produce/Product for Recipe

Sky Hoyt Specialty Grower
Yerba Santa Dairy
From your pantry
From your pantry
preferably kosher or sea salt / freshly ground pepper
From your pantry

Directions

Cut carrots and cucumbers lengthwise as thin as possible. If you have a mandoline this is the perfect opportunity to use it but please use the guard as sliced off finger tops are not part of the recipe. If you are using a knife, you can start by squaring off the carrots and cucumbers then slicing. Depending on how thinly you slice your carrots you may need to blanch the slices in order to roll them. Set aside.

Cut corn off of ear. I place the ear flat on the board and slice of each side then slice each corner. Place in a small bowl and set aside.

Chop tomato and peppers into 1/4" dice. Place in separate bowls and set aside.

Chop onion into 1/4" dice. In a sauté pan over high heat, add 1 T. of olive oil then toss in the onion and sauté until onions are translucent and take on a little color. Place in a bowl and set aside.

In a bowl, mix the chevre, a teaspoon or two of vinegar, salt and pepper to taste. Split the mix in half and in a separate bowl, stir in a tablespoon or two of the onions.

Now you have your mise en place (all of your ingredients are at the ready just like a real chef!).

Using the cucumber slices, grab a little of the chevre and form into a small log about an inch long and about the diameter of a piece of chalk. Place the chevre mix on the cucumber slice, add a few cubes of tomatoes, a sprinkle of onions, then roll it up and secure with a toothpick – voila! Greek Salad Roll-Up.

Using the carrot slices, grab a little of the chevre and form into a small log about an inch long and about the diameter of a piece of chalk. Place the chevre mix on the carrot slice, add a some tomato, corn and peppers, then roll it up and secure with a toothpick... Harvest Salad Roll-Up!

Variation

Cube some winter squash and use it in the harvest roll-up. Use celery sticks, Belgian endive leaves or radicchio leaves instead of cucumber or carrot slices.

Suggested Wine Pairing

This is an appetizer and would start the evening well with bubbles or any white wine.



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Stuffed Tomato

Serve two halves as a main luncheon course or serve one half as a side for brunch, lunch or dinner.

Shopping List

1 ear of corn
1 large tomato
6 medium tomatoes
1 large red pepper or 2 small
1 large green pepper
1 large onion
1 package Chevre
1 loaf gluten free bread
Olive oil
Seasoned Rice Wine Vinegar
Salt and Pepper

LCFF Vendor Who Provided Produce/Product for Recipe

Sky Hoyt Specialty Grower
Yerba Santa Dairy
Two Chicks Tasty Treats
From your pantry
From your pantry
preferably kosher or sea salt / freshly ground pepper

Directions

All vegetables can be placed in a large bowl after chopped.

Cut corn off of ear. I place the ear flat on the board and slice of each side then slice each corner. Chop one large tomato (softball size) and peppers into 1/4" dice. For the remaining tomatoes (tennis ball size), cut in half then using a spoon, scoop the pulp out of the center leaving about 1/2" thick-ish rim and bottom.

Chop onion into 1/4" dice. In a sauté pan over high heat, add 1 T. of olive oil then toss in the onion and sauté until onions are translucent and take on a little color.

Cube the bread into 3/4" squares, you'll need about 2 cups.

In a bowl, mix the chevre, the onions, a teaspoon or two of vinegar, salt and pepper to taste. Then mix with vegetables and bread.

Take tomato halves and scoop bread/veg/cheese mixture into each, starting small so that each half is filled equally. Serve!

Variations

Add herbs such as basil, parsley or tarragon. You can cut the filled tomatoes into wedges and use as an appetizer vs. a side. For a little more flavor, you could dress with a vinaigrette or creamy vinaigrette.

Suggested Wine Pairing

A crisp Sauvignon Blanc or a rich Syrah would work with this spin on a classic.

Suped Up Snickerdoodle

Taking a little cookie and making it into a pretty little dessert.

Shopping List

12 snickerdoodles
1 package chevre
Honey
Olive oil
Salt and Pepper

LCFF Vendor Who Provided Produce/Product for Recipe

Two Chicks Tasty Treats
Yerba Santa Dairy
Wildcat Bees or Dollar Mountain Apiary
Chacewater Olive Oil
preferably kosher or sea salt / freshly ground pepper

Directions

In a bowl, mix the chevre, 1 T. olive oil and 1 T. of honey, salt and pepper to taste (just a little, it balances the sweetness and keeps the flavors distinct). Taste the mixture and add more olive oil or honey to taste. The mixture should be the consistency of cream cheese.

Cut the fruit in half, remove pit and thinly slice. Spread a good dollop of the chevre mixture onto the snickerdoodle and arrange the fruit slices atop.

Variations

Try pomegranate seeds. Apple slices sautéed in a little olive oil, brown sugar and cinnamon. These cookies are soft so you could quarter and serve as part of a dessert buffet for just the perfect bite. Slice cookie first then top with chevre mixture and fruit.

Suggested Wine Pairing

A tawny port, bubbles of course, a late harvest Riesling or some nice Calvados with the apple topped version would be yummy!