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HERBED GOAT CHEESE CROSTINI

Recipe used in cooking classes by Susan Brooking

1/2-1 teaspoon red pepper flakes
1 teaspoon finely chopped lemon zest
1 tablespoon coarsely ground/cracked pepper
1 tablespoon finely chopped flat-leaf parsley
1 tablespoon finely chopped fresh tarragon
1 tablespoon finely chopped fresh chives

9 ounces mild goat cheese, crumbled
1 head roasted garlic paste or 4 cloves garlic, finely chopped
1 cup CALIFORNIA OLIVE RANCH EVOO

In a small bowl combine the first 6 ingredients.

In a glass serving bowl, place 1/4th of the crumbled goat cheese, top with 1/3rd of the roasted garlic paste and 1/3rd of the herb combination. Repeat twice more, ending with the goat cheese.

Gently pour your favorite COR EVOO over the layered ingredients. Refrigerate overnight to allow flavors to blend. Bring to room temperature before serving, 2 hours. Serve as a spread with prepared crostini or pre-spread on crostini and top with an arugula leaf.

To roast garlic: Cut off the top of the head(s) and place in a small ovenproof dish. Drizzle cut surface with COR EVOO and season with salt and pepper. Cover dish tightly with aluminum foil. Place in a 375° oven for approximately 45 minutes or until cloves are soft and squishy. Let cool and press out the garlic paste.

To make crostini: Thinly slice a baguette, brush with COR EVOO and rub with the cut side of a garlic clove. Toast in a 350° oven until lightly browned and crisp. Store in a tightly covered container when cool or use while warm.