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HERBED GOAT CHEESE CROSTINI

Recipe used in cooking classes by Susan Brooking

Ingredients:

- 1/2-1 tsp. Red pepper flakes
- 1 tsp. Lemon zest, finely chopped
- 1 Tbsp. Black pepper, coarsely ground/cracked
- 1 Tbsp. Parsley, finely chopped flat-leaf
- 1 Tbsp. Tarragon, finely chopped fresh
- 1 Tbsp. Chives, finely chopped fresh
- 9 oz. Goat cheese, mild, crumbled
- 1 head Garlic Paste, roasted 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 **California Olive Ranch 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 **California Olive Ranch 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 **California Olive Ranch 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.