



## Belle Chèvre

Congratulations to our 2009 Recipe Contest Winners!

**1<sup>ST</sup> PLACE WINNER: Catherine Wilkinson**

### Caramelized Onion and Goat Cheese Waffles with Lemon Cream, Smoke

Comments: Serves 6

#### Ingredients:

1 cup sour cream  
1 3/4 cups milk  
Zest of 1 lemon  
7 tablespoons fresh lemon juice  
3 tablespoons butter  
2 medium sized yellow onions, finely diced  
1/2 cup Belle Chevre Confetti-Goat Cheese Crumbles  
2 cups all-purpose flour  
1 1/2 tablespoons baking powder  
1 tablespoon black pepper  
1 teaspoon salt  
2 eggs at room temperature  
1/3 cup melted butter  
Vegetable oil for greasing waffle iron  
6 Belle Chevre de Provence goat cheese medallions  
1/4 pound thinly sliced smoked salmon  
6 cups chopped fresh mixed herbs (such as parsley, thyme, chives, tarragon, and chervil or other spring salad mix)  
2 tablespoons reserved oil from Belle Chevre de Provence goat cheese medallion jar

#### Directions:

1. Whisk the sour cream, milk, lemon zest, and 3 tablespoons of the lemon juice in a small bowl to blend. Cover and refrigerate until ready to use.
2. Melt the 3 tablespoons butter in a large skillet over medium heat. Add the onions and sauté until golden and caramelized, about 10 minutes. Stir in goat cheese crumbles. Set aside to cool.
3. In a large bowl, combine the flour, baking powder, pepper and salt. In a separate bowl, combine the milk, eggs, and melted butter. Fold the milk/egg/butter mixture into the dry ingredients, being careful not to over mix. Fold in caramelized onion/goat cheese mixture. Batter will be lumpy.
4. Preheat oven to 200 degrees. Heat a waffle iron according to the manufacturer's instructions. Brush the grill plates with the vegetable oil. Cook the waffles until golden brown. Brush the grill with oil between each waffle. Place cooked waffles on an oven-proof plate or pan and keep warm in oven. When all waffles are done and warming in oven, place goat cheese medallions on another oven-proof plate and warm in oven until slightly softened.
5. Place a waffle in the center of 6 plates. Drape salmon slices around the edges of each waffle. Drizzle waffle and salmon with the reserved lemon cream. Combine reserved goat cheese oil and remaining lemon juice. Toss salad with dressing. Top each waffle with salad and a goat cheese medallion.

**2<sup>nd</sup> PLACE WINNER: Vivian Levine**

## Italian Goat Cheese Pockets

Comments: 6 oz. Belle Chevre Fromage Blanc, at room temperature

### Ingredients:

3/4 cup Belle Chevre Confetti

1 egg, separated

3 tablespoons sun-dried tomatoes packed in oil, diced

3 tablespoons ripe olives, diced

2 1/4 teaspoons minced clove garlic

1 1/2 teaspoons dried basil leaves

1/2 teaspoon dried oregano leaves

1 (16.3 oz.) can Grands! Flaky Layers Refrigerated Buttermilk Biscuits

1 teaspoon water

Dried Basil Leaves

### Directions:

Heat oven to 350-degrees F. Lightly spray a cookie sheet with nonstick cooking spray.

In large bowl, mix Fromage Blanc, Confetti, egg white, tomatoes, olives, garlic, basil and oregano leaves until well blended.

Separate dough into 8 biscuits; separate each evenly into 2 layers. Press each into a 3 1/2-inch dough round. Spoon a rounded tablespoon of cheese mixture onto center of each dough round. Fold dough in half over filling; press edges to seal. Place on cookie sheet.

In small bowl, beat yolk with water using a fork until well blended; brush over pockets; sprinkle with dried basil.

Bake at 350-degrees F. 14 to 16 minutes or until golden brown. Cool 5 minutes on cookie sheet before removing. Serve warm. Makes 16 pockets.

**3<sup>rd</sup> PLACE WINNER: Wolfgang H. Hanau**

## Crispy Fried Tuscan Chevre Wontons

Comments: 8 Appetizer Servings

### Ingredients:

1 package Wonton skins  
1 cup vegetable oil  
2 tablespoons soy sauce  
1/2 cup ground pork (may be substituted with ground chicken or turkey)  
1/2 cup BELLE CHEVRE TUSCAN CHEVRE (WITH SUNDRIED TOMATOES)  
1/2 tsp red pepper flakes  
12 cloves black garlic, mashed and minced  
4 sprigs fresh Italian parsley or cilantro, minced

### Directions:

(Make sure not to over stuff the wontons. The skin will get burned before the meat is cooked)

For filling mince \*black garlic and Italian parsley.

Mix all ingredients together , except for the wonton skins and vegetable oil.

To make the wontons, put half a teaspoon of the filling in the middle of the skin. Pick up one corner and fold it to the diagonal corner. Pick up the two ends that have 45 degrees angle (the ones where the fold is) and wet them with a dab of water on your finger. Pinch the 2 corners together . You will want to prepare all of your wontons before frying them, so that you are not trying to manage both the hot oil and getting the wontons folded.

Heat up the oil in a frying pan or wok at medium heat. To test when the oil is hot enough , stick a wooden chopstick in the oil. When the oil is ready the bubbles will come up from the chop stick. Fry the wonton until golden brown. Watch the heat carefully. Keep turning them to cook them all the way though. You may want to break open the first couple wontons to make sure that the centers are cooked.

The recipe will make 50 wontons.

**HONORABLE MENTION: Ann Railsback**

## Creamy Fromage Blanc Deviled Eggs

Comments: Makes 1 Dozen Filled Egg Halves

### Ingredients:

7 Large Eggs  
1 t. Dijon style mustard  
4 T. Belle Chevre Fromage Blanc  
1 ½ t. cider vinegar  
½ t. Worcestershire sauce  
salt & ground pepper

### Directions:

1. Boil eggs. Transfer eggs to ice water; let sit for 5 minutes. Cool.
2. Peel eggs and cut in half lengthwise. Remove the yolks. Place yolks in a small bowl and arrange the egg white halves on a serving tray.
3. Mash the yolks with a fork until no large lumps remain. Add mustard, Belle Chevre Fromage Blanc, vinegar, Worcestershire sauce and salt and pepper to taste. Mix thoroughly until smooth.
4. Fill each egg with filling.
5. Serve immediately.

**HONORABLE MENTION: Jack Ryan**

## Roasted Green Peppers with Ground Sirloin and Goat's Cheese

### Ingredients:

2 tbsp extra virgin olive oil  
1 pound ground sirloin  
4 large green peppers  
8 ounces Belle Chevre Crumbled  
1 large tomato  
1 onion  
4 cloves garlic  
salt and pepper

### Directions:

Preheat oven to 350 degrees  
Mince garlic  
Dice onions and set aside  
Slice tops off peppers, mince away fruit from stem and set aside  
Heat olive oil in large skillet on medium  
Add garlic and saute one minute  
Add onions and peppers and saute until they look tender  
Add ground beef and mix it with garlic, onions and peppers as it cooks  
Cook until browned, reduce heat to low  
Salt and pepper to taste  
Dice tomato and mix with beef  
Add goat cheese and mix into beef  
Fill green peppers with cheese/beef mixture  
Place on shallow baking sheet and bake 30 minutes  
Slice peppers in half and serve beef face up

It's an easy meal for a working family best served over rice with a cold glass of milk, a wedge of French Bread with lots of butter, and a garden salad with French dressing.