



Belle Chèvre

Congratulations to our January 2010 Recipe Contest Winners!

1ST PLACE WINNER: Beth Royals

Chocolate Smothered Raspberry-Goat Cheese Butter Cream Cakes

Comments: These miniature chocolate layer cakes get their richness and depth of flavor from a secret ingredient, goat cheese, in the decadent raspberry-kissed butter cream frosting. They are easy to make and perfect for entertaining since they can be made in advance. Serves: 6v

Cakes:

- 1 cup hot water
- 1 tablespoon instant coffee
- 1/2 cup butter, cut into 1" slices
- 1 cup sugar
- 1 cup flour
- 1/2 cup cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 large egg

Raspberry Goat Cheese Butter cream Frosting:

- 8 ounces Belle Chevre goat cheese, room temperature
- 1/4 cup butter, room temperature
- 3 cups powdered sugar
- 1/4 cup seedless raspberry jam

Chocolate Ganache:

- 1/2 cup heavy whipping cream
- 8 ounces (about 1 1/4 cups) semi-sweet chocolate morsels
- 2 tablespoons seedless raspberry jam

Garnish: 6 small sprigs of mint, powdered sugar, and raspberries

PREHEAT oven to 350. Coat a 6-compartment non-stick jumbo muffin pan with cooking spray.

COMBINE hot water and coffee in medium bowl. Whisk in butter to melt then cool. Stir together sugar, flour, cocoa powder, baking soda, and salt into large mixing bowl. Add coffee mixture and egg. Beat on medium speed with electric mixer until combined, scraping sides down. Pour into prepared pan.

BAKE for 23 minutes, or until a toothpick inserted in the center comes out clean. Cool fully in pan. Once cool, run a sharp knife around cakes to loosen. Invert onto cooling rack. Cut in 1/2 horizontally with serrated knife then slice rounded tops off cakes to level. Beat all frosting ingredients, in medium bowl with electric mixer, until smooth.

TURN cakes upside down. Frost middle, tops and sides. Place cakes in freezer. Ten minutes later prepare glaze by placing cream in medium bowl. Microwave to a full boil (just over 1 minute). Add chocolate to cream, whisking until smooth then whisk in 2 tablespoons jam.

TRANSFER cakes with spatula to cooling rack. Place rack over waxed paper and pour ganache over cakes, coating tops and sides while smoothing with an offset spatula (you may have a little frosting left over). Refrigerate until set (about one hour, or overnight). Serve at room temperature. Garnish with a

mint sprig and raspberries. Dust all over with powdered sugar.

2nd PLACE WINNER: Jamie Brown-Miller

Bacon and Goat Cheese Stuffed Pork Tenderloin with Apple Chutney

Comments: Serves 4

Ingredients

1 1-1/2 lb. - 2 lb. pork tenderloin fat and sinew removed.
3 slices of bacon
4 oz. Belle Chevre "Confetti Goat Cheese Crumbles"
1/4 C. flat-leaf parsley coarsely chopped
1 Tbsp. extra virgin olive oil
Freshly ground pepper to taste
4 8-inch lengths of kitchen twine
1 small red onion minced
1 Tbsp. unsalted butter
1 small Fuji apple minced
1 Tbsp. lemon juice
1 Tbsp. honey
1 Tbsp. rice wine vinegar

Directions

Preheat the oven to 450 degrees and line a broiler pan with foil.

Fry the bacon in a large skillet, reserving the pan when done. Pat the bacon dry with paper towels and chop.

Butterfly the pork tenderloin lengthwise, slicing it down the center, but not all the way through. Open it up, and cover it with a sheet of plastic wrap. Pound it evenly with a kitchen mallet or heavy-bottomed saucepan.

Remove the plastic wrap and sprinkle the inside evenly with the bacon, goat cheese and flat-leaf parsley. Close the tenderloin back up and tie in four evenly-spaced places with kitchen twine to keep it shut. Coat with olive oil and sprinkle with pepper.

Brown the tenderloin in the pan used for frying bacon. When all sides are brown, place it on the broiler pan and bake it in the oven for 20 to 30 minutes, or until a thermometer says it's 165 degrees inside.

While the pork is cooking, make the chutney.

Using the same skillet used for bacon and browning the tenderloin, cook the onion with the butter on medium-high heat. After about five minutes, add the minced apple, cooking for another five minutes, stirring occasionally.

When the apple and onion are soft, turn the heat up and add 1 tablespoon each of lemon juice, honey and rice wine vinegar. Stir on high for five minutes. The mixture should turn golden brown. Reduce heat to low and simmer.

When the tenderloin is done, slice it into medallions and arrange on your plate. Top with spoonfuls of the chutney, and put the remainder into a bowl for the table.

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3rd PLACE WINNER: Candy Barnhart

Savory Goat Cheese Crackers

Comments: Makes 48

Ingredients

8 ounces BELLE CHEVRE Chevre de Provence Goat Cheese
1/2 cup butter, softened
1 large egg, yolk and white separated
1 cup all-purpose flour
1/2 cup finely chopped walnuts
1 tablespoon water

Directions

In a small mixing bowl, cream the goat cheese and butter until smooth and well blended. Add egg yolk and stir to combine evenly. Add flour and walnuts. Stir just until mix becomes dough. Place down the center of a piece of plastic wrap or wax paper 14" long and roll (using the wrap or paper to cover dough) to make a cylinder 12" long and about 2-1/2" in diameter. Place wrapped dough in freezer for 30 minutes. Preheat oven to 375F. Grease or coat with non-stick cooking spray a large cookie sheet. Slice dough 1/4" thick crosswise and place 1/2" apart on cookie sheet. Beat egg white and water in a small dish and lightly brush tops of slices with mix. Bake 12 minutes or until golden brown. Loosen from sheet with spatula and allow to cool before serving.

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HONORABLE MENTION: Nikki Norman

Belle Chevre Goat Cheese Ice Cream with Amaretto Crumbs

Comments: Serves 6.

Ingredients:

- 1 (16-oz) container regular sour cream
- 1/2 cup half and half
- 1 cup fine granulated sugar
- 8 ounces of Fromage Belle Chevre goat cheese, softened
- 1 tsp pure vanilla extract
- 4 amaretto style cookies, crumbled

Directions:

In a medium mixing bowl whisk together sour cream, half and half, sugar, Fromage Belle Chevre goat cheese and vanilla. Process in ice cream maker according to manufacturer's directions. Freeze until ready to serve.

Spoon ice cream into serving dishes and garnish with divided amaretto cookie crumbs.

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HONORABLE MENTION: Lisa Speer

Goat Cheese, Sweet Fig and Bacon Bites

Comments: Yield: 24 Appetizers.

Ingredients:

- 24 thin, round slices pancetta
- cooking spray, for pan preparation
- 10 fresh figs, stemmed and quartered
- 3 tablespoons plus 1 teaspoon maple syrup or honey
- 1/2 cup toasted walnuts, chopped
- 4 ounces Belle Chevre Confetti Goat Cheese Crumbles
- Freshly ground black pepper

Directions:

Preheat oven to 400 degrees F.

Spray two 24 count non-stick mini-muffin pans with cooking spray. Press a slice of pancetta into each cup of one pan. Place the second pan on top of the first so that the pancetta is sandwiched between the two pans (this will mold the cups while baking). Flip the pans over and place them on a large rimmed baking sheet. Bake 12 minutes. Remove from heat and carefully remove the top pan. Allow to cool slightly, then transfer pancetta cups to paper towels to drain and cool completely.

Preheat broiler. Place figs on a separate, foil-lined baking sheet and brush with maple syrup or honey. Broil, watching carefully, until just golden. Remove from heat, cool on a wire rack and chop.

In a large bowl, combine figs, goat cheese and walnuts. Season liberally with pepper and toss until well-mixed. Mound each pancetta cup with equal amounts of the mixture and arrange on a platter.