

Goat in a Coat

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Ingredients: Serves 6-8

1 1/4 cups Flour, unsifted
1/2 cup Butter
5 oz Goat Cheese (Chèvre)
1 (5 oz) Whole Chèvre
1 Egg, beaten

Procedure:

Preheat oven to 375°F.

In a processor (or by hand) mix until pastry forms a ball:
1 1/4 cups unsifted flour, 1/2 cup butter and 5 oz Chèvre.

Refrigerate to chill then roll out to 1/8 thickness.

Make a circle of the mixture and place a 5 oz whole Chèvre in the middle, having coated it with herbs, pepper, dill or paprika.

Pull up the edges of the pastry to enclose the cheese. Moisten edges with water and seal tightly. Place on a baking sheet with folded edges down. Brush with 1 beaten egg.

Bake in 375°F oven for 25-30 minutes or until golden brown. Serve with the pastry surrounded by mounds of chopped tomatoes, scallions and Black Forest Ham. Also some dark bread.

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