

Goat Cheese Dill Bread Recipe

Makes 1 loaf

Ingredients

- 1 package active dry yeast
- 1/4 cup warm water
- 1 cup soft goat cheese
- 2 tablespoons sugar
- 1 tablespoon melted butter
- 1 teaspoon salt
- 2 teaspoons dill seeds
- 1 tablespoon grated onion
- 1 egg
- 2 1/2 cups flour
- 1/4 teaspoon baking soda

Directions

Pour the lukewarm water into a bowl and add a pinch of sugar, sprinkle the yeast on top and set aside. In a saucepan heat the goat cheese on low till lukewarm. In a bowl combine the cheese, sugar, melted butter, salt, dill seeds, onion and eggs, than beat everything together till well mixed. Add in the yeast, flour, baking soda and continue to mix. Knead the dough for 6 minutes. Place into a greased bowl and cover with cling wrap for 1 hour. Shape the dough and place into a large greased pan. Cover allow to rise again for 40 minutes. Place bread into a preheated 350 degree oven for 40 - 45 minutes. Cool on a wire rack.



Fresh Idea

Instead of cream cheese, reach for fresh goat cheese to spread on your morning bagel. You'll enjoy the nutritional benefits and also the flavor. Bonus: Goat cheese pairs very well with coffee, bringing out the brew's subtle fruit notes.

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Ideas & Appetizers

- Stuff roasted peppers with goat cheese and warm in oven.
- Top pizza with creamy chèvre and chopped fresh tomatoes and basil.
- Roll fresh goat cheese in nuts or bread-crumbs; bake 10 minutes at 350°F.
- Stuff fresh herbed goat cheese into chicken or pork tenderloin.
- Crumble goat cheese on steamed asparagus, grilled zucchini or roasted eggplant.
- Add goat cheese to omelets or quiche with herbs, ham or prosciutto.
- Pair any goat cheese with fruit and walnuts served with artisan honey.

Easy Goat Cheese Appetizers

Roll fresh goat cheese (any shape—log, crottin or pyramid) in one of the following mixtures to create a simple, yet impressive appetizer. Serve with crackers or crostini.

Sesame Thyme

1/2 cup sesame seeds, 1 tsp very coarse ground black pepper, 1 TB fresh thyme, minced (plus a few sprigs for garnish)

Fresh Herb

1 TB minced fresh thyme, 1 TB minced fresh marjoram, 1 TB dried grated lemon peel, 2 fresh sage leaves, finely minced, 2 fresh basil leaves, finely minced

Moroccan

1 1/2 tsp freshly ground black pepper, 1 tsp ground ginger, 1 tsp ground cumin, 1 tsp ground cinnamon
1 tsp ground coriander, 1/4 tsp grated nutmeg, 1/8 tsp ground cardamom, 1/8 tsp ground cloves

Spicy Pecan

2/3 cup finely chopped pecans
1/2 tsp paprika
pinch ground cayenne pepper



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Macaroni & Goat Cheese (Baking dish 8-10" long)

Ingredients

- 1/2 lb. macaroni
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- fresh ground black pepper
- 1/3 cup packed grated Parmesan cheese
- 1/3 cup Fresh Chèvre goat cheese
- 1 tablespoon olive oil

Topping—Mix together in small bowl

- 1/3 cup grated Parmesan cheese
- 2 tablespoons dried breadcrumbs
- 1/4 teaspoon dried thyme (or 1 table-spoon chopped fresh)
- 1/4 cup Fresh Chèvre goat cheese
- freshly grated pepper

Directions ; Bring a large pot of lightly salted water to boil. Add the macaroni and cook about 8 to 10 minutes, or until just tender, depending on the size of the pasta. Drain. Meanwhile, in a medium saucepan, melt the butter over low heat. When the butter is melted and sizzling, stir in the flour to create a paste and cook 1 minute. Slowly add the milk, whisking to create a smooth sauce. Let cook about 5 minutes or until thick enough to coat the back of a spoon. Remove the pan from the heat and slowly add the grated Parmesan and the goat cheese, whisking to create a smooth sauce. Season with salt and pepper to taste. Grease baking dish with olive oil. Place drained macaroni and cheese sauce in pan, stir gently. Spoon over macaroni mixture and top with goat cheese. Bake 350 25-30 minutes

Stuffed Pasta Shells

You will need; Large pasta shells, Sauce, and meat same as spaghetti

Cheese Filling:

2 lbs. Chèvre (goat cheese) Plain or try one of our great blends like Garlic & Herb
1/2 lb. Mozzarella cheese
2 eggs
1/2 cup Parmesan cheese
1 tsp. Salt
1/4 tsp. Pepper
1 tsp. Parsley

Preheat oven to 350 degrees. Prepare pasta shells. Bring water to a boil and boil pasta for approximately 15 minutes.

Prepare cheese filling. Beat eggs ; add Chèvre , Mozzarella and Parmesan cheeses ; mix in seasonings. Using a large casserole dish, layer sauce, meat, and pasta shells which are stuffed with the cheese filling. Bake for approximately 45

Chèvre Soft chocolate chip cookies

Ingredients

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| 1 cup brown sugar | 1/2 cup shortening |
| 1 egg | 2 cups flour |
| 1/2 tsp. baking soda | 1/2 tsp salt |
| 1 tsp. baking powder | 1/2 c. soft Chèvre - |
| 2 cups chocolate chips | goat Cheese |

Preheat oven 350 Cream together brown sugar & shortening, Add egg, beat well. Sift together; flour, baking soda, salt, & baking powder. Blend into sugar mixture, mixing well. Add Chocolate chips.

Drop on cookie sheet, bake for 10 – 12 minutes.

Maple Mustard Chicken with Goat Cheese and Arugula

3 large chicken breasts
1/2 c. maple syrup
1/2 c. mustard (Dijon)
1/2 c. lemon juice
2 tsp. smoked paprika
pinch salt (the size of the pinch will vary depending on how salty your mustard was)
5 oz. soft fresh goat cheese
a couple of handfuls of arugula leaves

Some time before you make this, place the chicken breasts in a plastic bag (to contain the mess), and using a meat hammer or a rolling pin, pound them relatively flat (a minimum of a few hours). Mix the lemon juice, maple syrup, mustard, paprika and salt. Marinate the chicken in the mixture for a few hours, or up to a day.

When you're ready to cook them, preheat the oven to 450 degrees. Spread the goat cheese on each chicken breast, add a small handful of arugula and roll them up from the arugula side. Secure with kitchen twine and place in a baking dish.

Bake for 30-40 minutes, or until juices run clear and the internal temperature reaches 150 degrees. Let rest for about 10 minutes, then slice and serve over the remaining arugula, moistened with pan juices.

