

Fresh Tomato and Goat Cheese Strata with Herb Oil

(recipe courtesy Giada de Laurentiis)

8 ounces goat cheese, room temperature
1/4 cup cream
Pinch salt and freshly ground black pepper
3 fresh tomatoes, sliced 1/2 to 3/4-inch thick
1 cup chopped toasted walnuts, for garnish

Herb Oil:

3/4 cup fresh mint
3/4 cup fresh basil
1 cup olive oil
Pinch salt and freshly ground black pepper

crossroadscreamery.com • 313-31-CHEESE • jonathan@crossroadscreamery.com

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For the Filling: Combine the goat cheese and cream in a medium bowl. Using an electric mixer, whip together the cheese and the cream. Season with salt and pepper. Set aside.

For the Herb Oil: Combine the herbs in a food processor and pulse to chop the herbs. With the machine running add the oil, salt, and pepper. Transfer to a small bowl, cover with plastic wrap and set aside.

To serve: Using a serrated knife, cut the tomatoes. Top each tomato with a spoonful of the goat cheese mixture. Place a few tomatoes on a serving plate, drizzle with herb oil, and sprinkle with walnuts. Serve.

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