

Goat Cheese Custards with Strawberries in Red Wine Syrup

by David Lebovitz (www.davidlebovitz.com)

Makes 4 servings

5 ounces (140g) fresh goat cheese, at room temperature
1/4 cup (50g) sugar
1/2 cup (120ml) milk, cream, or half-and-half
2 large egg yolks
1/4 teaspoon vanilla bean paste, or 1/8 teaspoon vanilla extract

Red Wine Syrup

1/2 cup (125ml) red wine
3 tablespoons (50g) sugar
1/2 to 1 small basket of strawberries (about 4 ounces, 100g)

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

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Directions

1. Preheat the oven to 350F (175C).
2. Place four custard cups or ramekins in a deep baking dish or pan.

3. Blend the goat cheese, sugar, milk (or cream), egg yolks, and vanilla for 30 seconds until very smooth.
4. Divide mixture into the custard cups; each should be a bit more than half full.
5. Add warm tap water to the baking pan to make a water bath for baking the custards. The water should reach about halfway up the side of each custard cup.
6. Cover the pan with foil and bake for 15 to 20 minutes.
7. When done (until they just stop quivering loosely when you jiggle the pan), remove the custards from the water bath and cool completely.

Storage & serving: Custards are best served at room temperature. They can be chilled up to two days in the refrigerator, covered with plastic wrap, then brought to room temperature prior to serving.

Red Wine Syrup

1. In a non-reactive skillet, cook the red wine and sugar until the bubbles get thick. Once the syrup is reduced to half its original quantity (1/4 cup, 60ml), remove from heat and scrape into a bowl to cool completely.
2. Rinse, hull, and slice strawberries. Toss in syrup, let stand for a minute to two, then spoon onto custards.

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