

Marinated Goat Cheese

Ingredients

8 oz. goat cheese
1 tsp. whole allspice
1 tsp. coriander seeds
½ tsp. anise seeds
4 strips lemon zest
2 cinnamon sticks
5 garlic cloves chopped
½ tsp. crushed red pepper
½ cup extra virgin olive oil
1 baguette sliced

Preparation

Break goat cheese into pieces and place in shallow serving dish.

Preheat oven to 425 place baguette slices on baking sheet and toast in oven 8-10 minutes until slightly browned.

Ground coriander seeds and allspice using flat side of knife or use pestle and mortar. Add to saucepan with garlic, bay leaves, lemon zest, anise seeds cinnamon sticks, oil and garlic. Cook over low heat until garlic is gold, not brown, about 10-15 minutes. Pour over goat cheese and let sit until cooled. Remove cinnamon sticks and discard. Sprinkle with sea salt before serving with baguette. Enjoy!