

SOMERSET GOATS CHEESE CAPRICORN

DESSERTS

14) Caramelised Capricorn with Soft Fruit **Serves 4**

Ingredients

2 x 100g young Capricorn Somerset Goats Cheese
2 tbsp clear honey
75g soft brown sugar
125g blueberries
50g vanilla sugar
400g strawberries
150g raspberries

- Slice each cheese into 4 and coat each piece with the honey and then the sugar
- Heat a large non-stick frying pan (or griddle pan) and over a gentle heat, brown the cheese for 1 - 2 minutes on each side
- Remove the cheese slices from the pan and place on non-stick baking paper
- Place in a fridge for about 1 hour before serving
- Pre-heat oven to 180 C Gas mark 4
- Place the blueberries in a large shallow ovenproof dish
- Sprinkle over the sugar and cook for 15 minutes
- Stir in strawberries and return dish to the oven for 5 minutes
- Remove dish from the oven and stir in the raspberries
- Place 2 caramelised goats cheese slices on each plate and serve with the soft fruits

(To make vanilla sugar, push a vanilla pod into a large jar of golden caster sugar. Leave for at least four days before using)