

SOMERSET GOATS CHEESE CAPRICORN

Pilgrims Starter Recipe – Grilled Capricorn goat’s cheese with pesto and sunblush tomatoes

INGREDIENTS – PER PERSON

1 Capricorn goats cheese

A dribble of extra virgin olive oil

2 teaspoons pesto sauce

4 or 5 pieces sunblush tomato

A small heap of mixed dressed salad leaves centred on a plate – keep the top fairly flat

METHOD

- Heat grill to as hot as it gets.
- Cut cheese horizontally into 2 disks.
- If necessary thin the pesto with a little olive oil so that it just flows from a spoon.
- With the cheese on a baking sheet, disks touching and cut side up, drizzle a little oil over them.
- Put under the grill, as close to the heat as possible, and watch closely – the idea is to toast the cheese golden on top before it melts in the middle – exact time depends on the age and temperature of the cheese.
- When toasted remove baking sheet from the grill and drop the pesto sauce onto the centre of each disk.
- Pile the tomato pieces on top of the pesto.
- Lift the cheese with a fish slice and slide them onto the salad leaves (we use a palette knife as a “pusher”).

Enjoy