



SEAN MINOR.

Baked Chevre with Fig Jam and Sourdough Crackers

Quick, comforting and stylish make this warm goat cheese appetizer an entertaining favorite! I fell in love with this recipe from @acouplecooks and added my own twist by making sourdough crackers with Herb de Provence.

Prep: Appetizer - 10 mins, Crackers - 45 mins

Pair With: Sean Minor Sauvignon Blanc



Ingredients:

Appetizer:

- 10 ounces goat cheese log
- ½ cup apricot jam, or fig jam is our personal favorite
- 2 T finely chopped salted pistachios
- 1 T finely chopped thyme

Sourdough Herbs de Provence Crackers:

- ¾ cup discarded sourdough starter (ok a tiny bit complicated, but I will Blog about it for you)
- 2 T melted butter
- 2 tsp Herbs de Provence (if you don't have, mix any of these to create something close. Thyme, parsley, rosemary, tarragon, lavender, oregano, basil, mint)
- ¼ tsp sea salt for sprinkling on top before you bake

Directions:

Preheat your oven to 350 degrees F. Spread your jam, preserves on a baking dish and place the goat cheese log on top. Bake for 10 minutes. Remove your dish from the oven and top with pistachios and fresh thyme. Serve with homemade crackers, delish!

Sourdough Herbs de Provence Crackers

Preheat your oven to 325 F and line a cookie sheet with parchment paper. Add the herbs, melted butter to the discarded sourdough starter and mix. Thinly spread the mixture on your parchment paper, the thinner the better. Sprinkle salt and cook for 10 minutes. Remove from the oven and lightly score into squares so they will break apart easily after cooking. Place back in the oven for 20-45 minutes until golden brown. Let them cool completely before you break them into crackers. It is perfectly alright if you don't have precise squares, more fun to spread the cheese on bigger pieces.

always invited.

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