

Lavender Lemon Goat Cheese Log with Tarragon Pink Peppercorn

'Deck the Log'... it's festive and flavorful

SERVES: 8
PREP TIME: 5 minutes
TOTAL TIME: 5 minutes

INGREDIENTS

- 1½ tsp. GC Napa Valley Natural Culinary Lavender Flower Kernels
- 1 Tbsp. GC Napa Valley Natural Tarragon Pink Peppercorn
- 1 medium lemon, zest only
- 1/3 cup (2½ oz.) dried apricots, finely chopped *
- 1 sheet parchment paper
- 1 log 8 oz. goat cheese (chèvre) or 2 logs 4 oz. each

*Other optional coating additions finely chopped: Golden raisins, dried blueberries, roasted salted sunflower seeds, fresh thyme leaves



TO PREPARE

- Put Lavender Flower Kernels, Tarragon Pink Peppercorn, lemon zest, and dried apricots on a sheet of parchment paper. Mix well. Roll goat cheese log in the coating mixture, pressing gently to evenly coat.
- Cover cheese log with plastic wrap. Refrigerate until 30 minutes before service. At room temperature the cheese will be creamy and spreadable.

TO SERVE

Place the Lavender Lemon Goat Cheese Log on a charcuterie board or serving plate. Surround with your choice of crackers, crostini, pretzels, olives, cured meats (such as prosciutto, salami, capocollo, serrano ham), vegetables, berries, figs, pear slices, and apple slices.

WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

SHOPPING LIST

- 1 medium lemon
- 3 oz. dried apricots
- 1 log 8 oz. goat cheese (chèvre) or 2 logs 4 oz. each
- Other optional coating additions

FROM YOUR PANTRY
Parchment paper, 1 sheet

FROM PREVIOUS SHIPMENTS
GC Napa Valley Natural Culinary Lavender Flower Kernels



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www.oconnellfamilywines.com