

Hazelnut warm goat cheese crouton crusted with hazelnuts, Italian tomato chutney --copy

Recipe for 2

Description

Baguette cut in half lengthwise and spread with an herbed goat cheese and an hazelnut crust, toasted in the oven and served with a sweet and sour tomato chutney.

Note

Let your goat cheese soften at room temperature to make it easier to mix.

Ingredients

For the warm goat cheese croutons

- 2 Slice(s) Country bread
- 60 Gr Fresh goat cheese
- 1 Unit(s) Shallot
- 2 Unit(s) Green onion
- 15 Ml Cream 35%
- 8 Unit(s) Hazelnuts

For the Italian tomato chutney

- 1 Unit(s) Yellow oignon
- 2 Unit(s) Italian tomatoes
- 50 Ml Sugar
- 50 Ml White vinegar
- 1 Tsp Ground coriander
- 1 Clove(s) Garlic

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

To prepare before class

Peel the garlic, get all of your ingredients out of the fridge.

1 cutting board, 1 pairing knife, 1 chef knife

1 baking sheet

1 bowl

1 small pot and wooden spoon

General preparation

French chop the shallot, chives and white onion. Cut the tomatoes into cubes. Crush the hazelnuts. Chop garlic.

Italian tomatoes chutney preparation

In a small saucepan, combine the tomatoes, white onion, garlic, coriander seeds, white vinegar and sugar. Season with salt and pepper. Bring to a boil and simmer until all liquid has evaporated (about 20 to 25 minutes). Finish by adding a drizzle of olive oil and keep aside.

Warm goat cheese croutons preparation

Mix goat cheese, cream, shallots and half the chives. Season with salt and pepper. Cut the baguette in half lengthwise. Place the sticks on a baking sheet and toast in the oven 5 to 6 minutes. Let cool slightly then spread on the sticks with the goat cheese mixture using a spatula. Sprinkle with crushed hazelnuts. Bake 5-6 minutes more.

To serve

Cut the baguette into strips and place a spoonful of chutney on each bite. Sprinkle with some chives.

Bon appétit!