

# Warm Pumpkin Seed Crusted Goat Cheese, Salted Herb Tomato Chutney |

**Recipe for 4 portions**

## 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.

## Savoury herbs

<https://www.ateliersetsaveurs.com/les-recettes/culinaires/detail/3685/herbes-salees-du-bas-du-fleuve-finitions-soupes-viandes-poissons>

## Ingredients

### For the warm goat cheese croutons

- 2 Slice(s) Country bread
- 120 Gr Fresh goat cheese
- 75 Gr Shallot
- 2 Unit(s) Green onion
- 30 Ml Cream 35%
- 40 Gr Pumpkin seed
  
- Salt and pepper

### For the Italian tomato chutney

- 100 Gr Yellow oignon
- 150 Gr Italian tomatoes
- 30 Ml Sugar
- 30 Ml White vinegar
- 1 Tsp Ground coriander
- 1 Clove(s) Garlic
- 1 Tsp Salted herbs
  
- Salt and pepper

## Preparation

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

### General preparation

French chop the shallot, chives and white onion.

Cut the tomatoes into cubes.

Roast the pumpkin seeds

Chop garlic.

Cut each bread slice in 2 piece.

### Italian tomatoes chutney preparation

In a small saucepan, combine the tomatoes, white onion, garlic, coriander seeds, white vinegar, salted herbs and sugar. Bring to a boil and simmer until all liquid has evaporated (about 15-20 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 pumpkin seeds. 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!**