

# Warm goat cheese crouton crusted with hazelnuts, Italian tomato chutney - FOODETTE

**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
- 2 Unit(s) Green onion
- 15 Ml Cream 35%
- 8 Unit(s) Hazelnuts

### For the Italian tomato chutney

- 1 Unit(s) Yellow onion
- 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 **Oven** 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

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, 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!**