

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!