



SIX SIGMA RANCH

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## ~ MARINATED GOAT CHEESE ~ WITH BASIL, GINGER & ORANGE ZEST

*from Patty's kitchen*

*This dish was served at the February 2016 Six Sigma Ranch Wine Club Pick Up Party where it was is fantastically paired with the Six Sigma Sauvignon Blanc.*

*Serves 6-8 as an appetizer*

### *Ingredients:*

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| 1 (12 oz) log of soft goat cheese                 | 2 cloves garlic, finely minced         |
| $\frac{3}{4}$ cup extra virgin olive oil          | 3 Tbsp finely minced fresh ginger      |
| 1 Tbp mixed peppercorns, black,<br>white and pink | $\frac{1}{2}$ cup slivered fresh basil |
| 1 tsp whole allspice berries                      | 1 Tbsp grated orange zest              |
|   | Crackers as an accompaniment           |

Using a thin-bladed sharp knife, cut the goat cheese into  $\frac{1}{2}$  inch thick slices. (Dip the knife blade in hot tap water after each cut.) Arrange slices in a single layer in a decorative pie plate or baking dish.

In a small saucepan, combine the olive oil, peppercorns, and allspice berries. In a bowl, combine the garlic, ginger, basil and orange zest. Place the saucepan over medium-high heat and cook until the peppercorns begin to pop, about 2 minutes. Remove the pan from the heat and immediately stir in the garlic mixture, stand back it will boil up. Stir for 15 seconds and pour the hot olive oil mixture over the goat cheese. Marinate in the refrigerator at least 4 hours, covered with plastic wrap. The recipe can be completed to this point up to 4 days ahead.

To serve, bring the cheese up to room temperature and serve with crackers.