



Nettle Meadow Recipes

Many of you have asked us to include some of the recipes we prepare annually for the Fall Farm Tour and Spring Maple Days on our website for you to try. We aim to please so here they are (then jump to a page of the recipes).

Fresh Figs with Chevre and Peppered Honey

- ¼ cup honey
- ½ teaspoon freshly ground pepper
- 12 fresh figs
- ¼ cup Nettle Meadow plain chevre

Combine the honey and pepper in a small bowl and stir to blend. Cut the figs into quarters, stopping a half inch from the base. Gently press figs open. Spoon one teaspoon of chevre into center of each. Arrange figs on a plate and drizzle with peppered honey.

Pancetta Crisps with Kunik and Pear

- 16 slices of pancetta
- 16 slices of Kunik
- 2 very ripe pears
- Fresh thyme

Preheat oven to 450 degrees. Place pancetta slices in single layer on large rimmed baking sheet. Sprinkle with fresh pepper. Bake for 8 to 9 minutes depending on thickness. Slide crisp onto platter after blotting with paper towels. Top each with a slice of Kunik and a slice of pear. Sprinkle with fresh thyme and serve.

Lentil Salad with Tomatoes and Fromage Blanc

- 1 cup lentils
- 2 Tablespoons red wine vinegar
- 1 shallot
- 1 Tablespoon Dijon mustard
- ¼ cup olive oil
- 1 1/3 cups diced peeled cucumber
- 2/3 cup seeded plum tomatoes
- ½ cup finely chopped red onion
- 2 Tablespoons fresh dill
- 2 Tablespoons chopped fresh parsley
- 1 large garlic clove, minced
- 5 ounces Nettle Meadow fromage blanc

Cook lentils, cool and mix remainder of ingredients.

Baked Apples with Raisins and Maple Chevre

6 apples
10 ounces Nettle Meadow plain chevre
½ cup brown sugar
½ cup raisins
¼ slivered blanched almonds, toasted

Core apples and spoon out circular cavity in center. Combine goat cheese and brown sugar and raisins. Spoon into hollowed apples and sprinkle with almonds. Bake uncovered at 375 degrees for 45 minutes.

Grilled Tomatoes Stuffed with Herb, Pepper Garlic Chevre

½ cup Nettle Meadow herb, pepper & garlic chevre
4 medium heirloom tomatoes
Olive oil

Using small sharp knife, remove a cone shaped piece 2 inches wide and 1 inch deep from top of each tomato. Divide cheese mixture among tomatoes and drizzle with olive oil. Grill for 5 minutes or until tomatoes are soft.

Bruschetta with Oil & Garlic Chevre, Roasted Pepper and Basil

1 jar of roasted red peppers
One cup garlic & olive oil chevre
4 ¾ inch slices of country bread, halved and toasted or grilled
Fresh basil

Preheat oven to 375. Cut peppers into ½ inch wide strips. Spread goat cheese on toasts. Top with red Pepper strips. Place on baking sheet and bake for 5 minutes. Sprinkle with basil.

Chevre, Artichoke, and Smoked Ham Strata

2 cups whole milk
¼ cup olive oil
8 cups 1 inch cubes sourdough bread, crusts trimmed
1 ½ cups heavy cream
5 large eggs
1 tablespoon chopped garlic
1 ½ teaspoons salt
¾ teaspoon black pepper
½ teaspoon ground nutmeg
3 cups of chevre
2 tablespoons sage
1 tablespoon thyme
12 ounces smoked ham, chopped
3 6 ½ ounce jars artichoke hearts drained and halved
One cup Romano cheese
One cup grated parmesan cheese

Preheat oven to 350 degrees. Butter a 13x9x2 inch glass baking dish. Whisk milk and oil in large bowl. Stir in bread. Let stand until liquid is absorbed, about 10 minutes. Whisk cream and next 5 ingredients in another bowl. Add Chevre. Mix herbs in small bowl to blend. Place half of bread mixture in prepared baking dish. Top with half of ham, artichoke hearts herbs, romano and parmesan, and half of cream mixture. Repeat layering with remaining bread, ham, artichoke hearts, herbs, cheeses and cream mixture. Bake uncovered until firm in center and brown around edges, about 1 hour.

Moroccan Chicken Phyllo Rolls with Nettle Meadow Chevre

1 small onion
1 tablespoon olive oil
 $\frac{3}{4}$ teaspoon salt
 $\frac{3}{4}$ teaspoon ground cumin
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{2}$ teaspoon turmeric
 $\frac{1}{2}$ teaspoon black pepper
 $\frac{1}{4}$ teaspoon coriander
 $\frac{3}{4}$ pounds de-boned chicken
 $\frac{3}{4}$ cup chicken broth
1 cinnamon stick
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup sliced toasted almonds
1 five ounce container of Nettle Meadow Plain Chevre
 $\frac{1}{2}$ cup butter
8 phyllo sheets (12 x 17 inches)
1 teaspoon ground cinnamon

Cook onion, salt, cumin, ginger, turmeric, pepper and coriander in oil over moderate heat for 5 minutes. Add chicken, broth, $\frac{1}{2}$ cup of water, and cinnamon stick and simmer till meat is tender for approximately 45 minutes. Remove chicken and shred. Remove cinnamon stick from liquid and reduce to $\frac{1}{4}$ cup and stir in chicken and toasted almonds.

Spread first Phyllo sheet with melted butter and sprinkle with cinnamon. Add successive layers of phyllo, melted butter, and cinnamon. Halve the phyllo stack crosswise. Place half of chicken filling on each triangle and cover with half of the chevre. Roll up phyllo triangles and cut into four pieces. Bake for 12 minutes at 450 degrees.

Chevre Salad with Bacon, Dried Cherry, and Port Dressing

1 $\frac{1}{4}$ cups dried tart cherries
 $\frac{1}{2}$ cup tawny port
5 ounces bacon, chopped
2 shallots, minced
1 garlic clove, minced
 $\frac{1}{3}$ cup olive oil
 $\frac{1}{4}$ cup red wine vinegar
2 teaspoons sugar
5 to 8 ounces chevre
5 ounce bag of salad greens
 $\frac{1}{2}$ cup toasted pine nuts

Combine cherries and port in heavy small saucepan and bring to simmer over medium heat. Remove from heat and let stand till cherries swell, about 15 minutes. Sauté chopped bacon in skillet over medium low heat until crisp. Add shallots and garlic and cook 2 minutes. Add oil, then vinegar and sugar until sugar dissolves. Stir in cherry mixture. Season with salt and pepper. Preheat oven to 350 degrees and place spoonfuls of chevre on rimmed baking sheet and warm for 10 minutes. Combine salad greens and toasted pine nuts in a bowl. Re-warm dressing and pour over salad. Toss to blend. Top with warm goat cheese and serve.

Pumpkin Soup with Fromage Blanc

3 large onions sautéed in 4 ounces butter
2 tablespoons sugar
Pinch of salt
1 medium pumpkin halved and roasted
¼ teaspoon curry
½ teaspoon cinnamon
8 cups chicken broth
2 cups heavy cream
1 pound container nettle meadow fromage blanc

Cut one medium pumpkin in half and roast in oven for 30 to 40 minutes. Remove seeds and cut roasted pumpkin into cubes. Remove skin. Sauté 3 large eggs in butter for five minutes. Add salt, sugar, cinnamon, and curry. Add cubed pumpkin and sauté for 10 additional minutes. Add chicken broth and let cook for 1 hour. Use blender or electric wand blender to liquefy all ingredients. Add cream and cook for 15 more minutes. Serve in bowls with a tablespoon of fromage blanc on top.

Honey Lavender or Pumpkin Spice Cheesecake

1 Graham Cracker crust
3 pounds of Honey Lavender Fromage Blanc or Pumpkin Spice Chevre
1 3/4 cups sugar
4 tablespoons all-purpose flour
5 large eggs
1/2 teaspoon vanilla

Preparation:

Make crumb crust as directed in separate recipe. Preheat oven to 550°F.

Beat together cream cheese, sugar, flour, and zests with an electric mixer until smooth. Add eggs and yolks, 1 at a time, then vanilla, beating on low speed until each ingredient is incorporated and scraping down bowl between additions. Put spring form pan with crust in a shallow baking pan. Pour filling into crust (spring form pan will be completely full) and bake in baking pan (to catch drips) in middle of oven 12 minutes, or until puffed. Reduce temperature to 200°F and continue baking until cake is mostly firm (center will still be slightly wobbly when pan is gently shaken), about 1 hour more.

Run a knife around top edge of cake to loosen and cool completely in spring form pan on a rack. Chill cake, loosely.

Graham Cracker Crust

1 1/2 cups (5 oz) finely ground graham crackers or cookies such as chocolate or vanilla wafers or gingersnaps
5 tablespoons unsalted butter, melted
1/3 cup sugar
1/8 teaspoon salt

Stir together crust ingredients and press onto bottom and 1 inch up side of a buttered 24-centimeter spring form pan. Fill right away or chill up to 2 hours.

Stuffed Mushrooms with Herb, Pepper and Garlic Chevre

20 Large White Mushrooms
1 ½ cups Pepperidge farms stuffing
2 tablespoons olive oil
2 tablespoons butter
¼ cup dry white wine
3 shallots
1 five ounce cup herb, pepper garlic chevre
1 ounce grated ptarmigan cheese

Preheat oven to 400 degrees.

Heat shallots in butter and oil. Pull stems off mushroom caps and heat in oven for ten minutes, stem side down. Add chopped mushroom stems and wine to shallot mixture. Add stuffing and chevre to shallot mixture. Heat on low heat till soft. Add ptarmigan. Place mixture into mushroom caps and baked for another 20 minutes.

Chocolate and Goat Cheese Truffles with Lemon-Muscatel Sauce

6 oz. bittersweet chocolate, chopped
6 oz. fresh unsalted goat cheese
2 tbs. confectioner's sugar
1/2 tsp. vanilla
1/8 tsp. lemon extract

In a stainless bowl set over a pan of barely simmering water, melt the chocolate, stirring until it is smooth. Remove the bowl from the pan and let the chocolate cool slightly.

In a bowl, whisk together the goat cheese, the confectioner's sugar, the vanilla and the lemon extract until the mixture is light and fluffy. Whisk in the chocolate until the mixture is combined well.

Chill the mixture covered with wax paper for 1 hour, or until it is firm.

Form heaping teaspoons of the mixture into balls. Divide into 3 bowls. Roll one bowl of truffles in cocoa powder, one in pure ancho chile powder and one in cinnamon. Chill the truffles on a baking sheet lined with waxed paper for 30 minutes, or until they are firm. The truffles keep in an airtight container, chilled, for 3 days.

Lemon-Muscatel Sauce

24 oz muscatel or orange muscat wine
2 cups sugar
1 cup lemon juice

Reduce to 1 cup in a non-reactive pot. Thicken with a touch of arrowroot or cornstarch if desired. Add 1 tsp fresh lemon zest strips.

Stir together crust ingredients and press onto bottom and 1 inch up side of a buttered 24-centimeter spring form pan. Fill right away or chill up to 2 hours.

Garnish

Peeled & seeded orange sections
Roasted filberts
Marjoram leaves

Coat a 9 inch plate with the lemon sauce.

Set one each of the three truffles on each plate. Alternate with orange sections. Coat one roasted filbert in the lemon sauce and place in the center of the plate. Sprinkle a few marjoram or lemon thyme leaves onto the sauce.

Macaroni & Cheese (Kunik, Goatcha! and Penny's Pride)

Topping

- 1/2 stick of butter
- 2 cups panko breadcrumbs
- 1/4 pound coarsely grated cheese combining Kunik, Goatcha! and Penny's Pride in whatever combination you have available
- 1/2 cup grated asiago

Macaroni & Sauce

- 1 stick of butter
- 6 tablespoons flour
- 5 cups whole milk
- 1 pound of coarsely grated cheese combining Kunik, Goatcha! and Penny's Pride in whatever combination you have available
- 1/2 cup grated asiago
- 1 pound elbow macaroni

For topping: Melt butter and mix in a bowl with breadcrumbs and cheese and set aside.

Preheat oven to 400 degrees. Melt butter in heavy sauce pan over medium low heat and stir in flour. Cook for three minutes and then whisk in milk a little at a time. Bring sauce to boil whisking constantly, then simmer whisking occasionally for three minutes. Stir in grated cheeses, 2 teaspoons of salt and 1/2 teaspoon of pepper until smooth.

Cook macaroni in pasta pot of boiling water with 4 quarts water and 2 tablespoons of salt until al dente. Reserve one cup of cooking water. Mix together macaroni, sauce and 1 cup of cooking water in a large bowl and transfer to 2 buttered 2 quart baking dishes. Place topping evenly over macaroni and sauce and cook until golden and bubbly – approximately 20 to 25 minutes.

Pumpkin Soup with Fromage Blanc

- 2 Medium Onions
- 4 Tablespoons butter
- 1 large roasted pumpkin or roasted butternut squash
- 1 1/2 to 2 quarts vegetable or chicken broth
- 1 tablespoon sugar
- Curry powder to taste
- 8 ounces of heavy cream
- 5 oz cup or 16 ounce tub of Nettle Meadow Fromage Blanc

Chop onion and brown in butter. Add pieces of roasted pumpkin or squash with skin removed and saute till brown. Add broth and sugar and curry to taste and cook for half an hour. Blend with an immersion blender and add cream and cook for another half hour or until flavors are nicely melded. Add a dollop of fromage blanc to each bowl of soup.

