

## Marinated Goat Cheese with Garlic, Basil, and Orange Zest

Serves: 6 to 10 as an appetizer

12-ounce log	Soft goat cheese, or 2 to 3 ounce "rounds," chilled
¼ cup	Extra virgin olive oil
1 Tablespoon	Whole peppercorns, "tricolor" mixture
1 teaspoon	Whole allspice berries
2 cloves	Garlic, finely minced
2 Tablespoons	Finely minced fresh ginger
½ cup	Slivered fresh basil leaves
1 teaspoon	Grated orange zest
30	of your favorite crackers

### Preparation:

Using a thin-bladed vegetable knife or paring knife, cut the goat cheese into ½-inch thick slices. Place each slice in a single layer in a glass pie plate or baking dish. (Dip the knife blade in the hottest tap water after each cut.)

In a small saucepan, combine the oil, peppercorns, and allspice. In a small bowl, combine the garlic, ginger, basil, and orange. Place the saucepan over medium high heat and cook until the peppercorns begin to "pop," about 2 minutes. Immediately stir in the garlic mixture. After 5 seconds of stirring, pour the hot oil mixture over the cheese. Marinate in the refrigerator at least 3 hours.

Can be completed to this point 1 week prior to serving.

Transfer the chilled cheese to a decorative plate. Pour the oil over the top. Serve chilled or at room temperature with crackers.

**Note:** The infused oil gives the goat cheese an intense and exciting flavor. You can vary the type of peppercorns used or substitute cilantro or mint for the basil. This marinated goat cheese is also very good served in Belgian endive cups.

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