

GRILLED GOAT CHEESE PIZZA

INGREDIENTS

- 1 12 inch whole wheat pizza crust
- 2 TSP olive oil
- ½ cup zesty pizza or tomato sauce
- 300g Woolwich Dairy Original Chevrai Goat Cheese
- 2 TBSP fresh basil, cut into thin strips
- 1 fresh tomato, sliced
- 1 TSP fresh parsley, torn into small pieces

DIRECTIONS

Preheat grill to 425°F (220°C). The easiest method for grilling pizza is to partially bake the crust. Grill one side just long enough to firm up the crust so you can move it easily (check it after about 3 minutes). Take the crust off the heat and flip over to arrange the toppings on the unbaked side. Once you have added your toppings, return to the grill to continue cooking. Spread the olive oil over the entire pizza crust to the edges, then add desired amount of sauce in the



middle, leaving a half inch for the crust. Add tomatoes and goat cheese medallions, followed by the basil and parsley. Bake for 10-12 minutes or until crust is golden brown and the goat cheese medallions begin to develop a golden colour. Serves 4-6.



RED WINE POACHED PEAR WITH GOAT CHEESE

INGREDIENTS

- 4 fresh pears with stems (Bosc)
- 3 cups full bodied red wine (shiraz or cabernet)
- ½ cup granulated sugar
- ¾ cup water
- 1 TBSP lemon juice
- 1 TBSP vanilla extract
- 1 orange
- 2 cinnamon sticks
- 300g Woolwich Dairy Chevrai Original Goat Cheese
- 2-3 TBSP fresh orange juice
- 3 TSP icing sugar
- Mint leaves, chopped mixed nuts, or icing sugar (optional garnishes)

DIRECTIONS

Remove goat cheese from package and place in a small bowl allowing it to come to room temperature and soften.

Poaching Liquid: Use a small to medium sized cooking pot that holds 4 pears. Add wine, sugar, water, lemon juice, vanilla, cinnamon sticks

and with a peeler or sharp knife cut a long strip of the orange peel avoiding the pith and add it to the liquid. Begin heating the liquid to a low simmer.

Carefully peel the whole pears and cut into halves and remove the core. Add pears to the liquid and simmer for 20-25 minutes until softened, turn the pears to allow all sides to soak. Remove pears and set aside to cool completely.

Remove cinnamon and orange peel, add 1 TBSP granulated sugar and simmer liquid to reduce down while stirring occasionally to approximately ½ to ¾ cups of rich, thickened red wine sauce. Remove from heat and allow to cool.

Goat Cheese Stuffing: Add orange juice and icing sugar to the goat cheese and mix.

Assembling the dessert: With a piping bag, ice cream scooper or melon baller, fill the core cavity with



the goat cheese stuffing.

Option: On a dessert plate, pour the wine sauce around the pear, sprinkle with chopped nuts and icing sugar. Garnish with a fresh mint leaf.



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