

LEO TEATERO



Herb Marinated Cheese

While I would love to take credit for this recipe, it actually is a long time favourite of Martha Stewart. It is the easiest thing to make; all it requires is cutting and chopping and it delivers a punch anytime I serve it. I've never had a tray come back into the kitchen that has not been wiped clean by my hungry guests. It's a guaranteed hit.

Metric /Imperial

225g/8 oz. of fresh soft goats cheese
1 small red onion, sliced very thinly into half moons
5g/1 tbsp. of salt
10g/2 tbsp. of fresh thyme
10g/2 tbsp. of fresh oregano
5g/1 tsp. of fresh cracked pepper
Virgin Olive Oil
Any vinegar of your liking (balsamic, white or cider)

Cut the cheese crosswise into 1/2-inch slices, and arrange on a serving platter.

Sprinkle with onion, herbs, and red-pepper flakes. Drizzle with olive oil and vinegar. Season with salt and pepper. Let sit at room temperature for about 30 minutes.

Serve with sliced bread.

Alternatively this can be made as canapés, by placing a slice of the cheese on a sliced piece of baguette and then adding the onion, herbs, salt, pepper and olive oil to create individual bites.