

Goat Cheese With Pistachio Pesto

SERVINGS: 8

Recipe Courtesy of Folded Hills' Executive Chef Mark Gonzales



FOLDED HILLS
WINERY · RANCH · FARMSTEAD



PAIR WITH:

Folded Hills August White...
Showing beautiful notes of pear and honeysuckle, this wine is mineral-driven, with hints of citrus and layers of oyster shell. The round mouthfeel shows off the complexity, yet approachability, of this wine.



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The presentation of this serve-yourself starter should look pretty but messy and not overthought. Pita, thick crackers, carrots, or celery—whatever you like—can be substituted for the baguette. The pesto is also wonderful on chicken or grilled fish and will keep in the refrigerator for up to 3 days.

INGREDIENTS

- 1 11-ounce log of goat cheese
- French baguette
- $\frac{3}{4}$ cup extra-virgin olive oil
- Pesto

FOR PESTO

- $\frac{1}{2}$ cup roasted, salted, shelled pistachios
- $\frac{1}{2}$ heaping cup organic golden raisins
- 1 cup fresh basil leaves, tightly packed
- $\frac{1}{4}$ – $\frac{1}{2}$ cup high-quality olive oil

DIRECTIONS

- Preheat oven to 350°F.
- Allow goat cheese to come to room temperature.
- Cut the baguette into slices on the diagonal.
- Brush both sides of bread slices with olive oil and arrange them on baking sheets.
- Bake 15 to 20 minutes.
- Set aside to cool.

DIRECTIONS FOR PESTO

- In food processor, pulse pistachios and raisins until pistachios are size of peas.
- Add basil and pulse 10 more times.
- Continue to pulse, adding $\frac{1}{4}$ cup olive oil in a slow stream to achieve a loose, rough paste.
- If you prefer a looser texture, add more olive oil.

TO SERVE

- Add 1 or 2 tablespoons of goat cheese to a clear medium-size jam jar or glass bowl, followed by 1 or 2 tablespoons of pesto.
- Continue, alternating layers, until all the cheese is used.
- Top with 1 heaping tablespoon of the pesto and a drizzle of olive oil.
- Serve with toasted baguette slices.