

Baked Goat Cheese Dip

Simple yet elegant dip. The creamy cheese base is brightened by the slightly acidic tomato and garlic salad topping. This dip works equally well with red or white wine. I served with a Pecorino Wine from Abruzzo Italy.

Serves 12

2 10-ounce logs of goat cheese at room temperature
8 ounces cream cheese at room temperature
1/2 cup freshly grated Parmesan cheese
1/2 cup extra virgin olive oil
Freshly ground pepper
20 ounces, small tomatoes, halved or quartered depending on size to make them all similar in size
1/4 cup chopped fresh chives
4 teaspoons balsamic vinegar
2 cloves garlic, finely chopped
Kosher salt
Toasted baguette slices for serving

1. Preheat oven to 400 degrees F
2. Combine goat cheese, cream cheese, Parmesan and 1/4 cup olive oil in food processor and season with pepper, puree until smooth
3. Spray 2 quart baking dish with olive oil, then spread the cheese mixture into dish with well in the middle (that tomato salad will go in after baking).
4. Bake until golden and heated through, about 30 minutes (but keep an eye on it because your oven might be different to mine)
5. While cheese dip is baking, combine tomatoes, chives, vinegar, garlic, remaining 1/4 cup olive and 1 teaspoon salt in bowl.
6. When you remove dip from oven, spoon tomato mixture into well.
7. Serve with baguettes and enjoy!!!

