

Chef from the Hood Recipes



Chef:
Laura Chenel

Restaurant:
Chèvre

Recipe:
Laura's Saute for the Love of Goat Cheese

Ingredients:

1/4 cup olive oil
2 medium leeks
2 or 3 fennel bulbs
30 to 40 whole Nicoise, Calamata or black olives (pitted if possible)
salt & fresh ground pepper
1/2 cup of thinly sliced roasted red peppers (optional, adds great color!)
5 ounce package goat cheese: Laura Chenel's Chavis
4 large pinches of chopped Italian parsley

Goat cheese hides and warms under slowly sauteed leeks, fennel & olives in Laura Chenel's luscious appetizer. "My most favorite way to eat goat cheese!" She asks that you not worry too much about measuring; just use the quantities that look right to you. Serves 4 (with toasted baguette slices) as a fabulous first course to a romantic Valentine's dinner.

Put 4 small ovenproof plates in a 300° oven to warm. Trim & wash leeks & fennel. Slice leeks into thin rounds; fennel into thin crescents. Heat oil in a large sauté pan. Add leeks & fennel & sauté very slowly over low heat to deepen the flavor. When soft but not yet brown, stir in the olives & optional peppers. Salt & pepper to taste. Slice cheese into 1/2" thick rounds & divide amongst the 4 warm plates. Cover cheese with warm sauté. Sprinkle with parsley & enjoy!