





Baked hazelnut goat's cheese served with pears poached in red wine and toasted brioche

Cooking goat's cheese tends to soften any of its natural bitterness. The combination with hazelnuts strikes a perfect balance. It's just as good with Mediterranean vegetables.

Ingredients

Serves two

Goat's cheese - 4 crottins

Hazelnuts - 200g

Poached pears

Pears - 2 (Comice or Williams)

Cinnamon - 1 stick

Star anise - 1

Orange - Zest of 1

Red wine - 1/2 bottle

Salad leaves - 1 handful

(mustard leaf, rocket or watercress)

Brioche - 4 large croutons

Dip a crottin of goat's cheese in egg white, then roll in toasted hazelnuts that have been reduced to breadcrumb consistency in a blender. Cover the cheese well. Bake in a medium oven until softened and heated through.

The pears, preferably Williams or Commis, are peeled and cored and then poached until tender in red wine flavoured with cinnamon, star anise and orange peel.

We use olive oil and a little of the reduced pear liquor to make a dressing for the salad - here we've used mustard leaves but rocket or watercress would be just as good. For the base we've used a loaf of brioche cut into rounds and toasted in a pan with just a drop or two of olive oil on each side.

Recommended wine: Riesling Rosenberg, Domaine Barmes-Buecher 1999 (Alsace)