



GOAT CHEESE VERRINE WITH PISTACHIOS & STRAWBERRY JAM

⌚ 10 min ⌚ 15 min 🟢 easy 🍽️ 20 servings

INGREDIENTS

100 g pistachios
200 g digestive biscuits
50 g butter, cut into pieces
peel from ½ orange, cut into pieces
700 g goat cheese (brand DeJong)
250 g cream cheese
200 g fresh cream (Sure Food)
1 tsp vanilla extract
5-6 fresh basil leaves, plus extra for garnish
400 g strawberry jam with lime from "Chef stories" by Sure Food

PREPARATION

1. Place pistachios, biscuits and butter into mixing bowl and grind **8 sec/speed 6**. Divide mixture into 20 verrines without pressing it down (save a little bit for garnish) and set aside.
2. Place orange peel into mixing bowl and grind **10 sec/speed 8**.
3. Add goat cheese, cream cheese, fresh cream, vanilla extract and basil leaves and mix **1 min/speed 6** with aid of spatula. Divide mixture into the verrines on top of the biscuit base, then cover with jam and decorate with basil leaves and a little bit of the biscuit mixture. Serve immediately or refrigerate until needed.

TIPS

Replace strawberry lime jam with homemade cranberry sauce (you can find the recipe in the «Festive Flavours» Christmas booklet).

Leave the verrines outside the fridge for 10 minutes before serving.

This recipe was created by chef Demetris Pittas.

USEFUL ITEMS

20 verrines