

Cumin Flecked Mixed Olives with Goat Cheese

Serves 4

Great for a tapas dish, this herbed olive and cheese appetizer is full of savory Spanish flavors. We love to pair this with [Lavash Cracker Bread](#).

Ingredients

15 oz.	mixed olives, pitted
1 Tbsp.	extra virgin olive oil
1 tsp.	balsamic vinegar
1 Tbsp.	whole cumin seeds, roasted
1 tsp.	red pepper flakes
2 Tbsp.	fresh thyme, chopped
3 oz.	goat cheese medallion

Method

Oven Temperature: 570 to 600 degrees

- In a large bowl, combine all ingredients except the goat cheese. Stir gently to incorporate.
- Place the goat cheese medallion in a 10-in. round cazuela or similar oven safe cooking vessel, and arrange the olives around it.
- Place the cazuela in just to the right or left of the flame. Bake until the olives are warm and the goat cheese is lightly browned, about 3 minutes.
- Remove the cazuela from the oven and garnish with a few springs of thyme.

Serve with [Lavash Cracker Bread](#).



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