

Fire Baked Goat Cheese

Serves 4

Although the pepper-driven base ingredients for this appetizer carry a touch of heat, the addition of creamy goat cheese smooths out the finishing flavors. A warm, crisp [Fire Cracker](#) is the perfect conduit for this sizzling starter.

Ingredients

2 oz. [Pepper Mélange](#)
2 oz. red sauce
3 oz. goat cheese medallion

Method

Oven Temperature: 570-600 degrees

- Place the pepper mélange in the bottom of a small cazuela or ceramic baking dish, and spread the red sauce over it.
- Place the goat cheese medallion on top of the sauce, in the center of the dish.
- Bake to the side of the flame for about 2 minutes, or until the sauce begins to bubble. Remove from the oven and serve.

Top with fresh cracked pepper and serve with strips of [Fire Cracker](#) on the side.



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