



**Baked Goat  
Cheese with  
Truffle & Apple**

**HAWKE'S BAY**  
FOOD & WINE COUNTRY

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# Baked Goat Cheese with Truffle & Apple

BY JAMES BECK

## Serves 4

Peasants in Europe have been baking honey and fresh goat cheese together for centuries. Adding truffle and substituting the honey for apple syrup and great Hawke's Bay apples elevates this dish even further.

## INGREDIENTS

- 2 blocks of Nieuwenhuis Farmstead Cheese Cloud Fresh Goat Cheese
- 20g fresh black truffle
- 2 granny smith apples, peeled and cut into eights
- 150g Chantal Organics Apple Syrup
- 50g sugar
- 4 sprigs of fresh thyme
- 1 Ya Bon baguette, to serve

## METHOD

1. In a small, high-sided pot, melt the sugar and caramelize slowly.
2. When the sugar is golden brown, carefully add the apple syrup. Be aware that the sugar will spit so be careful. Stir the mixture until the caramel is homogenous.
3. Add the apples and thyme. Cook until the apples are just soft.
4. Divide the apples over 2 ovenproof ramekins. Carefully slice the cheeses in half and place one layer over the apples.
5. Shave the truffles over the cheese and place the other half of cheese on top.
6. Cover the cheese with the remaining syrup from cooking the apples and bake the ramekins at 200° until the cheese is golden brown.
7. Serve the ramekins one between two people, with plenty of sliced baguette.