



Warm Hazelnut Crusted Goat Cheese, persiMon® and Clementine Chutney

The combination of the crusted goat cheese and the persiMon® chutney provides the ultimate pleasure for the tastebuds. The sweetness of the persiMon® and the tartness of the clementine balance perfectly.

Makes 4 servings

Ingredients

1/2 cup (125 ml) ground hazelnuts
1 tbsp (15 ml) corn starch
1/4 cup (60 ml) panko bread crumbs
1/4 cup (60 ml) flour
2 eggs beaten
4 (85 g / 3 oz each) discs of fresh goat cheese
vegetable oil in sufficient quantity for frying
sea salt (fleur de sel)
croutons

Chutney

1 cup (250ml) finely diced persiMon®
2 skinless clementines finely diced
zest of 2 clementines
1 shallot
1/3 cup (75ml) sugar
1/3 cup (75ml) white wine vinegar

Preparation

Chutney

Place all the ingredients in a small pan and cook over medium-low heat until the consistency of jam is reached, about 20 minutes. Let cool.

Batter

Mix the hazelnuts, the cornstarch and the panko in a bowl. In two separate bowls, place the flour and the beaten eggs. Dredge the goat cheese discs in flour, then in the beaten eggs and lastly in the hazelnut breading mix.

Add oil to frying pan and fry the goat cheese discs over medium heat for about 3 minutes on each side.

Remove the excess oil with paper towel. Season with sea salt (fleur de sel).

Serve with the persiMon® & clementine chutney, and garnish with croutons.

