

# Warm Hazelnut Crusted Goat Cheese, persiMon® & 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.

Source: [www.persimoncanada.com](http://www.persimoncanada.com)

