

Lemony Goat Cheese & Basil Dip



Ingredients:

4 oz. goat cheese

zest of 1 lemon (about 2 tablespoons)

juice of 1 lemon (about 1/4 cup)

1/4 cup extra virgin olive oil

2 tablespoons minced, fresh basil

2 cloves garlic, minced

1/8 teaspoon salt

1/8 teaspoon freshly ground black pepper

Directions:

In a medium bowl, place the goat cheese and bring to room temperature.

In a small bowl, zest 1 lemon. Cut and juice the lemon into the bowl. Add 1/4 cup of olive oil.

Wash, dry and mince basil leaves yielding 2 tablespoons of basil.

Mince the garlic and smash with the heel of a knife, or a garlic press.

Add the minced basil, smashed garlic, salt and pepper to the lemon and oil mixture.

Whisk the ingredients together until the lemon juice emulsifies the oil.

Pour half the lemon-basil-oil mixture into the medium bowl with the goat cheese.

With a fork, mix together very well until it is a smooth consistency.

Place the mixed goat cheese on a shallow serving dish and drizzle with remaining lemon-basil-oil.

Serve with your favorite cracker or crostini.

— barque —

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