

Herb & Peanut Goat Cheese Log



The combination of goat cheese and sundried tomatoes creates a tasty cheese that could not be more ideal for entertaining. If you're having just a few guests, half the recipe using a small log of goat cheese.

Cook time: 70 minutes

Makes 1 log

Ingredients:

1	300 g package goat cheese, at room temperature	1
1	lemon	1
¼ cup	sundried tomatoes, patted dry and finely chopped	60 mL
½ tsp	black pepper	2 mL
3 tbsp	each finely chopped parsley and minced chives	45 mL
¼ cup	finely chopped peanuts, preferably toasted	75 mL

Directions:

1. In a medium bowl, mash goat cheese. Finely grate peel from lemon and add to goat cheese along with sundried tomatoes and pepper. Stir to combine. Form goat cheese into a log measuring about 9 inches (23 cm).
2. In a small bowl, stir herbs with peanuts. Place peanut mixture on a piece of plastic wrap large enough to roll up goat cheese. Roll and sprinkle goat cheese log with herb and peanut mixture to coat, then seal in the plastic wrap. Refrigerate about 1 hour. Serve with sliced baguette or crackers.