



Whipped Goat Ricotta with Roasted Fig Salad

Suggested Pairing: 2020 Cuvée Constantin Chardonnay

Recipe By Madeleine Fouch, Tasting Room & Hospitality Manager

This recipe is for 4 servings

Ingredients:

- 1 gallon of goat milk
- 1 quart buttermilk
- 4oz fresh goat cheese
- 1 cup white wine vinegar
- 14-18 black mission figs (scored into quarters)
- 1 clove crushed garlic
- 1oz chopped thyme
- 4oz clover honey
- 3oz red wine vinegar
- One small radicchio with the leaves separated
- 3oz rough chop parsley
- Extra virgin olive oil

Directions:

Step 1: In a large stock pot, pour in all of the milks with a healthy pinch of salt. Slowly warm and constantly stir the bottom until the temperature of the milk is 180 degrees. Pour in the vinegar to cut the heat. Wait 5 or so minutes for the milk to curdle and separate.

Step 2: Strain curdles into a strainer with cheesecloth. Let strain slowly for about 1-2 hours.

Step 3: Using a food processor, combine the goat cheese with the ricotta and season with salt and pepper. Use oil or lemon juice to loosen and make the ricotta spreadable.

Step 4: In a bowl, combine the vinegar, honey, thyme and garlic, in a roasting pan pour this mixture over the figs and roast at 350 for 20 minutes or until crispy. Set aside.

Step 5: On a serving platter, smear the goat ricotta as thick as desired and place the radicchio leaves. Top the radicchio with the roasted figs and use the drippings to pour over the whole platter. Season with flakey salt.

Step 6: Serve with lots of fresh parsley and crusty bread! Enjoy with white wine of your choice, we recommend 2020 Constantin Chardonnay.