

NYBG

EDIBLE ACADEMY
HONEY & HARVEST WEEKEND

WHIPPED GOAT CHEESE CROSTINI WITH CARAMELIZED HONEY, MALDON SALT AND CAPE GOOSEBERRIES OVER FIELD GREENS

Prepared by Paul Simon, Constellation Catering, NYBG
Yield: 12 x 5oz ramekins

Ingredients

- Local field greens
- Lemon vinaigrette (1 part lemon juice, 3 parts extra virgin olive oil, salt and pepper)
- Whipped goat cheese (goat cheese and heavy cream)
- Multigrain crostini (multigrain baguette)
- Honey
- Cape gooseberries
- Salt



Instructions

Preheat oven at 350°. Cut multigrain baguette on a bias and toast in the oven until just crispy. Set aside to cool down.

Pour cold heavy cream into a bowl. Using a whisk, whip heavy cream until peak. Add goat cheese into the whipped cream and, with a spatula, fold a few turns until well combined. Set aside.

Mix 1 part of lemon juice, 3 parts of extra virgin olive oil, salt and pepper in a bowl. Whisk to combine. Place field greens into a bowl and toss with the lemon vinaigrette. Set aside.

Spread whipped goat cheese on a crostini. Drizzle honey on top of the cheese. Using a crème brûlée torch, caramelize the honey.

For plating: Place mixed greens onto a plate and put crostini on top of the greens. Sprinkle with salt. Pull back husks of a few cape gooseberries and place them around the plate to garnish.