

Serves 6-8

Goat Cheese, Toasted Walnuts and Honey

featuring... 34° Cracked Pepper Crispbread

Ingredients:

24 pieces **34° Cracked Pepper Crispbread**
4 oz. fresh goat cheese, any variety
(those coated with herbs are a lovely choice!)
3 oz. lightly toasted walnuts
2 oz. wildflower or orange blossom honey
Chives, for garnish
Fresh cracked black pepper

Directions:

- Place the goat cheese in a small bowl, and mix gently to soften. This may require 15 or so seconds in a microwave. (You're not looking to melt the cheese, simply to render it soft and spreadable so that you don't break the crispbreads when spreading.)
- Arrange 34° Cracked Pepper Crispbreads on a platter, and top each crispbread with a generous layer of smooth and creamy goat cheese.
- Sprinkle with chopped toasted walnuts, and drizzle with honey.
- Finish each with a grinding of fresh cracked black pepper and a dusting of chives and enjoy immediately!

Tip: A honey's color will indicate the intensity of its flavor – lighter honeys are milder, whereas darker honeys, such as tupelo and mesquite, are much more intense. Experiment with local honeys to discover your favorites!



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