

Cheese Platter (w/ Almonds & Olives)

Serves 6

Rosemary Almonds

3 cups raw almonds

2 tablespoons olive oil

1 tablespoon finely chopped rosemary

Kosher salt (or sea salt) to taste

1. Preheat oven to 350F.
2. Toss almonds in olive oil on a sheet pan, coating evenly. Use more olive oil if needed.
3. Toast almonds for 10 min, then toss in chopped rosemary and salt.
4. Toast for 5 more min, or until deep golden and fragrant.
5. Let cool, and then season with more salt as needed. Serve and enjoy, or store in an airtight container for up to one week.

Marinated Goat Cheese*

1/2-pound goat cheese (preferably sliced in thick rounds)

1 clove garlic, finely minced

1 1/2 teaspoons chopped thyme

Olive oil

Pepper to taste (preferably freshly ground)

Kosher salt (or sea salt) to taste

1. Lay rounds of goat cheese in a shallow serving dish.
2. Evenly sprinkle the garlic and thyme on the goat cheese.

(continued)

3. Cover with a generous amount of olive oil (it should puddle around the goat cheese).
4. Season with salt and pepper, and serve.

*If making ahead of time, whether a day or a week before, put together the above in a jar, halving the garlic clove, using a few whole sprigs of thyme and few whole peppercorns. Make sure that the goat cheese is covered with olive oil, and then seal the jar. Don't season with salt until serving.

Olives

1-2 cups Castelvetrano olives, or other buttery, mild olives

Baguette

1 epi baguette for easy tearing, or any French or sweet baguette, sliced

Optional tip

If your baguette is a day old, wrap it in foil and put it in a cold oven set to 350F. Once the oven comes to temp (5 to 10 minutes) it should be warmed through with a crisp crust and a soft interior. Alternatively, wrap the baguette in foil and place in a preheated oven at 350F for roughly five minutes. Use care when testing the baguette or removing it from the oven as the foil will be hot to the touch.

Enjoy with Joel Gott
2013 California Chardonnay

