

RECIPE



Goat Cheese, Mascarpone and Basil Syrup with Peaches

Ingredients

- ¾ cup water
- ¾ cup sugar
- 2 - 4 ounce packages goat cheese
- 1 8-ounce mascarpone
- 3 cups loosely packed fresh, basil leaves
- 4 - 6 fresh peaches, local if available
- 4 ounces pine nuts, toasted

Heat the water and sugar in a small pan until the sugar is completely dissolved. Cool the simple syrup. Place the basil in boiling water for 8 seconds, take out and immerse in ice water. Remove from ice water and gently squeeze out excess water. Place in food processor with the remaining ½ cup simple syrup. Process until you see small specks of basil. Place the sweet basil syrup in a medium size bowl. Using an electric mixer cream the goat cheese and mascarpone. Carefully add ¼ cup of the simple syrup. Then add 2 - 3 tablespoons of the sweet basil syrup, carefully mix well. Set aside. Place pine nuts on a small baking sheet and toast for 4 - 6 minutes at 350 degrees. Watch carefully to lightly toast not burn. To serve slice the peaches into thin wedges. Place several in the center of a dessert dish topped with a dollop of the goat cheese-mascarpone creamed sweet basil. Add a few pine nuts and drizzle a little of the sweet basil syrup on top.

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