

## **Cobnut crusted goat's cheese**

Nuts and cheese are a classic combination but there is something about the sharpness of goat's cheese which works particularly well with sweet cobnuts.

Serves 2

- 1 small goats cheese round (around 100g)
  - 25g chopped cobnuts – rough chopped and untoasted
  - Few leaves of fresh thyme – stalks removed
  - Small handful breadcrumbs – fresh or dried like Panko
  - 1 egg, beaten with a pinch of salt and tiny drop of cold water
1. Pre-heat oven to 190C/Gas 5
  2. Slice the goats cheese horizontally across the middle into two.
  3. Mix the chopped nuts, breadcrumbs, and thyme leaves in a bowl
  4. Dip the slices of cheese first into the beaten egg and then roll into the crumb/nut mix until covered on all sides.
  5. Bake on a lined tray in a hot oven for approximately 15 minutes or until golden and the goats cheese is beginning to visibly soften/run.
  6. Serve with a leaf salad with beetroot and tangy dressing.