

**Herbed Goat Cheese with Black Olive Oil and Basil Puree – Bon Appetit June 2005**  
(tried 30-May, and was very good)

Black Olive Oil

1 cup pitted Kalamata olives, halved  
1 2x1 inch strip orange peel  
1/3 cup extra-virgin olive oil  
1/3 cup canola oil

Basil Puree

1 cup (packed) fresh basil leaves  
1/2 cup (packed) trimmed fresh Italian parsley sprigs  
1/4 cup extra-virgin olive oil  
1/4 cup canola oil

Herbed Goat Cheese

1 large head garlic  
1 tsp olive oil  
1 cup chilled whipping cream  
1/4 cup chilled sour cream  
1/4 cup chilled mascarpone cheese  
2 1/2 cups soft fresh goat cheese  
1 Tbl fresh thyme leaves

1 baguette, cut crosswise into 1/4 inch thick slices  
Extra-virgin olive oil

For Black Olive Oil

*\*\* Do this early*

Preheat oven to 300F. Line a small rimmed baking sheet with parchment paper; spread olives and orange peel on baking sheet. Roast olive mixture until crisp and dry, about 2 1/2 hours. Cool.

Transfer to blender. Add olive and canola oils; puree until smooth.

Strain through a fine mesh strainer into small bowl. Season with salt and pepper.

For Basil Puree

Puree basil and parsley together in food processor on high. Add olive and canola oils; puree on low speed 1 minute. Increase speed to high; puree 2 minutes. Season with salt and pepper; transfer to small pitcher.

For Herbed Goat Cheese

*\*\* Do this early*

Preheat oven to 400F. Cut top 1/2 inch (or slightly more, to get the tip of each clove) off whole head of garlic. Place garlic on large sheet of foil. Drizzle with 1 tsp olive oil.

Wrap tightly with foil and roast until tender and golden, about 45 minutes. Cool. Squeeze roasted garlic from skins into small bowl.

Using electric mixer on medium speed, beat cream, sour cream, and mascarpone in large bowl until peaks form. Add roasted garlic, goat cheese, and thyme; beat on low speed until just blended. Season with salt and pepper.

#### Toasts (bruschetta)

Preheat oven to 375F. Arrange bread slices on 2 rimmed baking sheets. Bake until crisp, about 8 minutes. Brush toasts lightly with extra-virgin olive oil.

Spoon herbed goat cheese into wide shallow bowl, spreading to about 1 ½ inch thickness. Drizzle with black olive oil and basil puree. Serve with toasts.