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Goat Cheese Marinated With Herbs & Lemon

INGREDIENTS:

- 1/4 lb. log of goat cheese
- 3 rosemary sprigs, broken up
- 2 TB chopped sun-dried tomatoes in oil
- 1 tsp. fresh thyme, chopped
- 1/2 tsp. minced capers
- 1/3 cup Olive oil
- 1 1/2 tsp. lemon zest (important)
- pinch of salt

PROCESS:

Put cheese log in shallow dish and sprinkle with remaining ingredients, except rosemary and olive oil.

Tuck in the sprigs and pour the oil over.

Marinate for 2-6 hours.