

CHEVRE ON APPLES

- 4 Slices of Couturier Plain Goat Cheese Log
- 1 Big apple or 2 small
- 4 Tbsp Maple syrup
- 1 Puff pastry pure butter
- 1 Egg yolk
- Few pinches of Provence herbs
- Salt & pepper

1. Spread out the puff pastry, cut 1 cm strips. Make a grid by overlapping pastry. (If not making based on looks, just spread a rectangular piece of pastry out).
2. Place the puff pastry on a baking sheet lined with parchment paper, brush it with an egg yolk food brush diluted in a little water, sprinkle a few pinches of Provence grass and bake 25 minutes in the oven at 350°F. The dough should become brown and crisp.
3. Meanwhile, cut the apples into thin slices and place them on a baking sheet lined with parchment paper, brush them with 2 Tbsp maple syrup.
4. Bake at 350°F for 10 minutes.
5. Once your rectangle of puff pastry is cooked, pile the slices of apples in small circles slightly larger than your slices of chivre, then place the chivre on top.
6. Bake the pastry rectangle stuffed with apples and goat cheese for 5-10 minutes.
7. Before serving, drizzle some maple syrup, and a pinch of salt and pepper. Serve with a green salad.

ADDITIONAL INFORMATION

Ingredients

[1 Big apple or 2 small](#), [1 Egg yolk](#), [1 Puff pastry pure butter](#), [4 Slices of Couturier Plain Goat Cheese Log Log](#), [4 Tbsp Maple syrup](#), [Few pinches of Provence herbs](#), [Salt & pepper](#)

Course

[Starters](#)

Cuisine

[American](#)

Serving Size

4

Category

[Vegetarian](#)