



COURGETTE & GOAT CHEESE CIABATTA



SERVES

2



METHOD

STOVETOP



MINUTES

15



DIFFICULTY

1/10

INGREDIENTS

1 large courgette, halved and then cut into thin slices
2 tablespoons olive oil
1 ciabatta loaf, split down the middle and halved
1 garlic clove, halved
Zest and juice of 1 lemon
3 ounces soft goat cheese
small bunch basil, finely shredded

The courgette is a variety of cucurbit, which means it's from the same family as cucumber, squash and melon. It's one of the most popular vegetables in the squash family—also known as zucchini...

Drizzle the courgette slices with a little olive oil. Cook on a hot griddle pan (or in a frying pan) for about 2 mins on each side until tender. Toast the ciabatta and gently rub with the cut garlic clove.

Whisk together the lemon juice with the remaining oil and some seasoning. Spread the ciabatta with the soft goat's cheese and top with the courgette slices, a little dressing, the lemon zest and basil. Serve with a salad, if you like.



QUICHE

PUFFED WITH SAINTE MAURE



SERVES

2



METHOD

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DIFFICULTY

1/10

INGREDIENTS

1 pre-made pie dough round
1 log of Sainte Maure de Touraine
9 ounces clotted cream
3 eggs
1/2 cup whole milk
1 heavy pinch of thyme
Kosher Salt
Freshly cracked black pepper

Preheat the oven to 350° F. Spread the dough on a floured work surface, press into a buttered 9-inch pie pan and prick the bottom with a fork.

Break the eggs, separating the yolks from the whites. Crush the Sainte Maure with a fork, stir in the cream and dilute with the milk. Stir in the egg yolks one by one. Season with salt and pepper and add the thyme.

Gently fold in the egg whites. Pour in the pie shell and smooth the surface with a spatula. Bake for about 45 minutes. Let cool and serve warm.