



GOLDEN DOOR®

LAVENDER PEPPER GOAT CHEESE

SERVES 4

INGREDIENTS

Lavender Pepper Seasoning to taste

1 (3-ounce) package goat cheese

1 (8-ounce) French baguette,
cut into 16 slices, toasted

Drizzle of Golden Door Honey

PREPARATION

Preheat the oven to 375 degrees F.

Arrange the bread slices on 2 baking sheets. Drizzle with olive oil over the bread slices.

Bake until pale golden and crisp, about 10 minutes.

Coat cheese evenly with Lavender Pepper Seasoning, pressing gently to adhere.

Cover and refrigerate at least 2 hours.

Serve cheese, drizzled with honey on baguette slices.

Nutrition Per Serving: 240 calories, 12 grams protein, 39 grams carbohydrate, 5 grams fat, 10 mg cholesterol, 3 grams saturated fat, 550 mg sodium, 6 mg potassium, 1 gram sugar, 2 grams dietary fiber