
KITCHEN CONNAISSEUR

Cranberry and Goat Cheese on Fig Spoons



Recipe by Serene Choo, Stratford Chefs School
Serves 4-6

ingredients

FOR CRANBERRY GOAT CHEESE

1 cup Goat cheese
3 Tbsp Dried whole cranberries
1 cup Red wine
Pinch Ground nutmeg
Pinch Pepper
1/8 tsp Lime zest

FOR FIG

6 Fresh figs, halved
2 Tbsp Salted butter

TO SERVE

1/2 bottle **Balsamic Vinegar (Modena)**
2 pieces Rainforest Crisps
1 slice Bacon

instructions

Balsamic Reduction Directions:

In a saucepan place half a bottle of Kitchen Connaisseur's Balsamic Vinegar and bring to a simmer. Stirring occasionally. Reduce until volume is halved and consistency is that of light syrup (just coats back of spoon). Cool.

Cranberry Goat Cheese Directions:

· Reconstitute cranberries by placing red wine in a small saucepan and bring to a boil, reduce red wine volume by half, reduce heat to minimum. Place dried cranberries and let

it simmer for approximately 2 minutes. Turn off and remove from heat to cool.

- Let cranberries sit for at least 10 minutes or until plump, drain, reserve liquid. Cut whole cranberries into quarters.
- Fold cranberries, 1 T red wine solution, nutmeg, pepper, and lime zest into goat cheese. Do not over mix. Chill until ready to use.

Fig Directions:

- In a sauté pan, melt butter, place figs halved side down, sprinkle salt and pepper, and sauté until just tender (1 – 1.5 minutes). Remove from heat and cool.
- Scoop out fig seeds carefully not to rip fig flesh and skin. Fold seeds into goat cheese and cranberry mixture.
- With a melon baller or using a spoon to scoop 1T of goat cheese mixture into fig ‘shell’.

Garnish Directions:

- Take raw bacon, julienne into 1/4”x 1”thick. In a frying pan, fry off bacon until crisp. Drain excess oil on paper towel.
- To serve, squeeze a little drop of Kitchen Connoisseur’s Balsamic Vinegar reduction, add a bacon strip, and top with crushed Rainforest Crisps.