



CARAMELIZED BRUSSELS SPROUT BRUSCHETTA

GERARD CRAFT | *Executive Chef, Niche*

ingredients:

2 slices Companion Pain Beaucaire
1 clove garlic
¼ cup shredded brussels sprouts
8 brussels sprout leaves, steamed
¼ cup rendered bacon lardons
2 tbsp bacon fat, reserved from lardons
¼ cup goat cheese
heavy cream
1 tbsp toasted walnuts, chopped
juice and zest of ½ lemon
salt

Prepare Goat Cheese Spread:

Combine goat cheese, walnuts, lemon juice and zest and salt to taste. Add just enough cream to make a spreadable paste.

For Bruschetta:

Grill Companion Pain Beaucaire bread. Once grilled, rub with raw garlic clove. Spread half of the goat cheese mixture on top of each bread slice. Meanwhile, sauté the shredded Brussels sprouts with bacon fat. Once caramelized, add the bacon lardons. Place the bacon mixture on top of the goat cheese. Garnish with the steamed Brussels sprout leaves and serve.

Serves 2-4