



20th ANNIVERSARY
1992 - 2012

Croq n' Goat



Ingredients (Serving 6)

White Toque

Description	Item code
18 pc Croquettes potatoes	53001
40 IQF Goat Cheese Small Slice	57008

At your local supermarket

Description
Sun Dried Tomato Pesto
Genova Pesto
Vegetable Oil

Cooking directions

1. Deep fry the potato croquettes until lightly browned. Let them cool.
2. Cut both ends of each croquette and then cut them in half.
3. Put the potatoes on a sheet pan with baking paper and top half of them with tomato pesto and the other half with basil pesto.
4. Add the little disc of goat cheese on top of the pesto then a small amount of basil pesto on top of the goat cheese, and then tomato pesto on top of the goat cheese with basil.
5. Bake in the oven for 3 to 5 minutes and serve as an hors d'oeuvres.