



20th ANNIVERSARY  
1992 - 2012

# Goat Cheese Aumoniere



## Ingredients (Serving 10)

### White Toque

Description	Item code
10 Feuilles de brick Dough	64002
1 Spinach Leaves	40401
10 pc Goat Cheese Small Slice	57008
Maille Vinegar Cider	11010
Echire Unsalted Butter Cup	59250

### At your local supermarket

Description
2 Pears
3 Garlic Cloves
Salad
Olive Oil
Salt & Pepper
10 Tooths Picks

## Cooking directions

1. Sauté the spinach and chopped garlic in butter.
2. Brush one side of each feuille de brick with clarified butter. In the center, put the spinach and goat cheese, then top it with diced pears.
3. Give the brick dough a bundle shape and attach it with a tooth pick.
4. Put the bundles on a sheet pan with baking paper and bake them for 10 to 15 minutes at 350°F.
5. When baked, remove the tooth pick, and serve on a bed of salad, seasoned with olive oil and Maille apple cider vinegar.

Sauce: Lamb juice with fresh rosemary and butter that is browned in a saucepan.