



Goat Cheese Maki



a new world of
FROZEN & SPECIALTY FOOD





Goat Cheese Maki



Ingredients (Serves 8)

White Toque

Description	Item code
- 4 WT slices of Goat Cheese - Medium	57007
- 8 WT Roasted Red Tomatoes	41913

At your local supermarket

Description
- 1 British Cucumber
- 4 slices of Prosciutto
- 2 stems of Cilantro Leaves - whole

Cooking directions

- 1- Peel then slice lengthwise into thin strips using a mandoline.
- 2- Cut into half lengthwise to match the width of the cucumber slices. Place atop cucumber to form the base.
- 3- Cut goat cheese discs in half.
- 4- Place a half-slice of goat cheese, a roasted tomato and one cilantro leaf together at one end of the base.
- 5- Roll the prosciutto and cucumber base around the filling to the end.
- 6- Stand on end and season with pepper.