

Crudites with Rosemary Goat Cheese Dip

Serves 8 to 10:

Ingredients

Rosemary Goat Cheese Dip:

3/4 cup whole milk

2 sprigs of rosemary, chopped

12 ounces fresh goat cheese

zest and juice of 1 lemon

kosher salt and freshly ground black pepper

assorted colorful vegetables: haricots vert, fennel, endive, treviso, rainbow carrots

Preparation

In a saucepan, bring the milk and rosemary to a boil.

Immediately remove saucepan from heat, cover and set aside to infuse.

In a bowl, beat goat cheese to soften.

When milk has cooled, strain it and whisk into cheese.

Add lemon zest, juice, and salt and ground pepper.

Taste and adjust seasoning, if needed.

Serve with platters of colorful vegetables.

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