

Baked Goat Cheese with Tomato Sauce



8 oz. log of goat cheese
2 French baguettes

Tomato Sauce:

3 oz. olive oil
2 cloves garlic, minced
½ to 1 t. red chili flakes
1 onion, fine diced
1 lb. ripe tomatoes, seeded and diced
2 c. tomato puree
Salt, TT
Fresh ground black pepper, TT
Pinch of paprika
Pinch of sugar

Preheat oven to 375°.

In a saucepot, heat oil and add chili flakes. Cook until fragrant, about 1 minute. Add onions and saute until translucent, then add garlic and cook for a couple more minutes. Add the tomatoes and tomato puree. Simmer for 10-15 minutes. Season with salt, pepper and sugar. Remove from heat.

Place about a ½” layer of tomato sauce in ramekins or small serving crocks. Slice goat cheese into approx. ¼” rounds and place on top of the tomato sauce.

Bake for about 10 minutes (depending on the size of the ramekin), or until cheese begins to melt and sauce is bubbly.

Serve hot with toasted or plain baguette slices.

Serves 6 to 8.