

Cherry Tomato Crostini with Herbed Fresh Goat Cheese

*Herbed
Goat*



Cheese

2 cups whole goat (or cows') milk yogurt
1 generous Tablespoon very finely
minced mixed fresh herbs (chives,
thyme, sage, basil, or flat-leaf parsley)
1 Tablespoon minced shallots
1 teaspoon minced garlic
 $\frac{3}{4}$ teaspoon sea salt or kosher salt

To make the herbed goat cheese, line a mesh strainer with a few layers of cheesecloth or muslin and set it over a bowl. Scrape the yogurt into the lined strainer, fold the cloth over the yogurt, and refrigerate for 24 hours. Put the strained yogurt into a bowl and mix in the herbs, shallots, garlic, salt, and cayenne pepper. Refrigerate until ready to use.

To roast the tomatoes, preheat the oven to 350°F. Combine tomatoes, olive oil, garlic, and herbs in a baking dish or pan that will hold them snugly single layer. Season with salt and pepper, mix well, and spread them out on the dish. Roast for about 45 minutes, stirring once or twice during baking, until they're wilted and their juices are starting to concentrate and brown a bit in the bottom of the dish. Scrape tomatoes and any juices into a bowl and let cool to room temperature. They can sit up to 8 hours, and improve the longer they sit.

Preheat oven to 350°F. Brush the bread slices with olive oil, place on a baking sheet and toast for about 5 minutes, until light golden brown. Remove from oven and when just cool enough to handle, rub the slices generously with the garlic clove. Cool to room temperature. To serve, thickly smear each piece of toast with the fresh herbed cheese. Pluck out the herbs from the tomatoes and spoon them and their juices over the toasts.

Generous pinch of cayenne pepper

Roasted cherry tomatoes

1 $\frac{1}{2}$ pounds cherry tomatoes, halved
3 Tablespoons olive oil
2 cloves garlic, peeled and thinly sliced
Handful of fresh herbs (sprigs of
rosemary or thyme, bay leaf, and basil or
sage leaves)
Sea salt or kosher salt
Freshly ground black pepper

Toasts

4 thick slices bread, such as ciabatta, a
country bread, or a sourdough
Olive oil
1 clove garlic, peeled
A few leaves of fresh basil, sage, or
flat-leaf parsley, for garnish

Coarsely chop the herbs for the garnish, and scatter them over the top of each portion.

David Lebovitz, *My Paris Kitchen*