

Baked Goat's Cheese



Serves 1 Prep 5 mins

Cooking 20 mins

Easy

Ingredients

4 tbsp tomato sauce

100 g (~ 3 1/2 oz) soft goat's cheese

1/4 tsp dried thyme

Black pepper

To serve: crusty bread, i.e., baguette?

1. This baked goat's cheese could not be simpler, with just two ingredients. The soft and gooey cheese is perfect for dipping crusty bread!
2. Spread a few spoonfuls of tomato sauce around the bottom of a small baking dish. Roughly crumble the soft goat's cheese on top, and sprinkle with some dried herbs such as thyme and black pepper. Bake at 190°C (Gas Mark 5 / 375°F) for around 20 minutes, or until golden brown on top. Serve immediately, with crusty bread for dipping