

WHO WE ARE



CRAFTING  
GOAT CHEESE

OUR CHEESES

CHEF'S TIPS

NEWSROOM

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### Laura Chenel's Chevre, Eggplant and Pesto appetizers

(Makes 16 appetizers)

½ cup of Laura Chenel's Chef's Chevre

2 Japanese eggplants

¾ cup pesto (can use prepared or your favorite recipe)

½ cup toasted pine nuts

1 tablespoon Kosher Salt

¼ cup Olive Oil

Slice eggplant lengthwise into 1/8 " slices

Salt eggplant and let purge for ½ hour – Blot dry

Brush with olive oil

Grill on grill pan or charcoal grill until eggplant is tender, turn once. Remove from grill and hold at room temperature

Spread eggplant slices with Laura Chenel's Chevre, top with pesto and toasted pine nuts

Roll and secure with toothpick.

\*These can be served plain at room temperature or warm with a marinara sauce

**CHEF JACQUELYN**

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