Goat Cheese with Asian Pear Marmalade

Tarla Fallgatter, caterer and cooking instructor



I used a mixture of half Asian pears and half Bartlett (something Tarla said was an option).

MARMALADE:

1 2-inch piece ginger, peeled and grated

1/2 cup water

grated zest of one orange

2 tablespoons fresh orange juice

1/2 cup brown sugar, packed

1 teaspoon Chinese five-spice powder

1/2 teaspoon vanilla

1 whole cinnamon stick

4 whole Asian pears, peeled, cored, chopped into 1/2" pieces

ASSEMBLY:

11 ounces goat cheese, log type

1 tablespoon Italian parsley, garnish

plain crackers

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 8

1. In a medium saucepan, combine all the marmalade ingredients together. Bring to a boil, reduce heat, cover and simmer for 3 minutes. Uncover and continue cooking, stirring occasionally, for 15 minutes, or until soft and mushy.
2. Remove and discard the cinnamon stick. Let cool to room temperature. Place the log of goat cheese on a platter and spoon some of the marmalade on top. Garnish with Italian parsley and surround with crackers. If you'd like a more sticky hold-together mixture, remove all the pears and drain through a colander, reserving all the fluid. Return the fluid to the pan and reduce it until it's almost syrupy. Also, I removed about a third of the pears and mashed them, then put them back in. That way there will be some mushy pulp and some pieces.

Per Serving (excluding unknown items): 243 Calories; 14g Fat (51.1% calories from fat); 12g Protein; 18g Carbohydrate; 3g Dietary Fiber; 41mg Cholesterol; 140mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat; 1/2 Other Carbohydrates.