

## Baked Goat Cheese with Herbs, Garlic, and Olives

This dish can be varied according to taste. I omitted the rosemary from the recipe. I use a variety of olives, depending on what I have at the time. I also sprinkle some coarse sea salt over the dish. What I find important is a decorative looking baking dish for presentation. It is important to let this dish cool down before serving.

### Ingredients:

6 ounces or more fresh chèvre goat cheese  
About a dozen of peeled cloves of garlic  
About a dozen of olives, Greek or Nicoise  
Handful of fresh herbs: sage, thyme, and oregano  
1/4 cup or more of olive oil

### Directions:

Preheat oven to 350°

Put pieces of chèvre in baking dish, press the olives, herbs, and garlic around it. Cover the whole mess with olive oil, sprinkle with some coarse salt. Make sure not to overfill the dish to prevent spilling while it bubbles. Bake for about 30 minutes until herbs are and cheese starts to brown a bit on the top. Serve with crusty French bread.

Recipe by Forest Cook