



Baked Fresh Goat Cheese with Tomato Jam and Crispy Ciabatta

Goat Cheese Rounds with Tomato Jam



Easy



4 Servings



45 min.



Did you know that tomatoes also make excellent jam? Naturalmente! Tomato jam tastes especially good with gratinated cheese—and is a delicious Italian alternative to cranberry jam. Could this be your new favorite antipasto?

Ingredients

1 package of ORO di
Parma chunky tomatoes in
Combibloc (400 g each)
250 g 2:1 jam sugar
1 tsp chili flakes
1/2 stalk lemongrass
30 g fresh ginger
1 tbsp mint
15 basil leaves
1 ciabatta
4 tbsp olive oil
4 pieces of fresh goat
cheese, round
a few basil leaves for
garnish

Step 1: The Preparation

First, prepare the fruity tomato jam. Drain the ORO di Parma chunky tomatoes, and be sure to save the juice. Mix the chunky tomatoes with the jam sugar and set them aside for now. Bring the reserved juice to a boil in a pot along with the chili flakes, lemongrass, ginger, and mint. Then remove the lemongrass and add the sugared tomatoes. Simmer until it reaches the desired jam consistency.

Step 2: Fresh Goat Cheese

Cut the fresh goat cheese into rounds and place them on a baking sheet. Now pop them in the oven: Bake the fresh goat cheese rounds at 200 °C until they reach your desired level of browning. Alternatively, you can also flambé them.

Step 3: The Ciabatta

Cut the ciabatta bread into slices of roughly equal size. Then heat olive oil in a pan and fry the ciabatta slices until crispy. Spread the goat cheese rounds on the toasted ciabatta slices and top them with your homemade tomato jam. Finally, you can garnish the dish with basil leaves. And then it's time to enjoy. Delizioso!

Used products:



You can find this and more delicious recipe ideas at:

www.oro diparma.de/en/italian-recipes