Posted on 28 July 2019

by Liz Robb

This rustic starter or light lunch, inspired by a dish eaten in Tenerife of baked local

cheese and dark palm honey from La Gomera, tastes absolutely wonderful despite its simplicity.

Ingredients

30g walnuts
Two Chevre Blanc, about 100g each *
1 teaspoon of olive oil
Palm honey**
2 thick slices of rustic bread
Servings
2
Person

Preparation

1. Preheat the oven to 200 degrees or 180 degrees fan oven.
2. Mix together a teaspoon of olive oil and a teaspoon of palm honey, and brush it onto the top and sides of the cheeses. Place each cheese in an individual ovenproof dish or shallow ramekin and bake in the oven for 12-14 minutes.
3. Meanwhile, roughly chop the walnuts and toast in a hot, dry pan for just a minute or two; be careful not to let them burn.
4. Toast the slices of rustic bread.
5. Scatter the walnuts over the hot cheeses and serve with a small individual dish of palm honey, about a tablespoon, and toast.

Cooks Note

* You could use any small Goats cheeses instead.
** I used Palm Honey from the Canary Islands, but any dark runny honey will work instead.