

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Fried Chavrie® Goat Cheese Salad paired with Dogfish Head SeaQuench Ale

Chavrie Goat Cheese

A purely spreadable, ultra smooth goat cheese with a fresh burst of flavor in every bite. Chavrie®, the first and finest American goat cheese, was introduced in 1989 in its soon-to-be-classic pyramid shape. Since then, Chavrie® has now expanded to include three exciting ways to enjoy the fresh, creamy taste of our goat cheese: pyramids and logs. The harmony between our animals, farmers, and nature imparts an exceptional purity and quality to the milk produced on our goat farms, which in turn creates unsurpassed levels of flavor and wholesome goodness in our cheeses.

Dogfish Head SeaQuench Ale

Objectively the most refreshing beer we've ever brewed, SeaQuench Ale is a session sour mash-up of a crisp Kölsch, a salty Gose and a tart Berliner Weiss brewed in sequence with black limes, sour lime juice and sea salt. The result? A citrusy-tart union that has captured the attention and hearts of beer, wine and margarita drinkers alike!



Fried Chavrie® Goat Cheese Salad with Dogfish Head SeaQuench Ale

Crispy and delicious fried Chavrie® goat cheese salad served with colorful fruits and vegetables. Fresh arugula, beets, carrots, peas, avocado, berries and a homemade raspberry poppyseed dressing.

8 servings Prep Time 28 mins Cook Time 2 mins Total Time 30 mins

More Cheese recipes and pairings can be found at www.mdlandis.com

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Ingredients Salad

4 cups arugula, washed and dried
2 beets, medium-sized, thinly sliced or spiralized (4 cups)
1 carrot, thinly sliced
4 radish, thinly sliced
½ cup sugar snap peas
1 avocado, thinly sliced
¼ cup blueberries

¼ cup raspberries, divided
2 teaspoons lemon juice, plus zest
2 tablespoons honey
2 tablespoons water
2 tablespoon olive oil
1 teaspoon poppy seeds

Fried Chavrie® Goat Cheese

12 ounces Chavrie® goat cheese
½ cup panko breadcrumbs
½ cup pecans, finely chopped
1 teaspoon thyme, chopped
½ teaspoon garlic powder

¼ teaspoon black pepper, freshly ground
1 teaspoon kosher salt
1 egg
¼ cup all-purpose flour
vegetable oil, as needed (for pan frying)

Instructions Salad

In a large bowl add arugula. Arrange beets, carrots, radish, peas, avocado, blueberries, and ¼ cup raspberries.

In a blender combine 1 cup raspberries, lemon juice, zest, water, and honey until smooth. Slowly drizzle in the olive oil while the blender is running until thickened. Add in poppy seeds and blend for 10 seconds. Transfer to a small bowl a reserve.

Fried Chavrie® Goat Cheese

Place the Chavrie® Goat cheese in the Freezer for about 15 minutes to firm before cutting.

Combine panko, pecans, thyme, garlic powder, black pepper, and salt in a small bowl. Beat egg in a separate bowl. Place flour in a separate bowl. Remove the cheese from the freezer. Using a small sharp knife, slice the Chavrie® goat cheese into ½" rounds. Wipe the knife clean in between cuts. Reshape the round if needed to create a nice smooth circle. I find it easier to reshape the cheese once it's been dipped in flour. Dip the cheese in the flour, then egg, and then panko mixture and coat both sides.

Place the breaded cheese rounds on a parchment paper-lined baking sheet. Refrigerate up to one hour if not frying immediately. In a small frying pan, add enough oil to reach halfway up the goat cheese (about ¼-inch deep). Heat the pan over medium-high heat, about 375°F.

Carefully place the cheese into the pan and cook until golden brown (this cheese cooks very quickly, so check every few seconds), about 30 to 45 seconds. Flip over with a spatula and fry the other side until golden brown. Drain the fried cheese on a paper towel to remove any excess oil.

Serve salad with one or two pieces of the fried Chavrie® goat cheese and drizzle with raspberry dressing.