

EUROPE'S LEADING CHEESE EXPERT

A top-down view of a gourmet salad on a white plate. The salad includes roasted peach halves, fresh greens, goat cheese, prosciutto, and pine nuts. A small bowl of goat cheese and a burlap napkin are also visible.

Glorious Goat Cheese

eBook for Cooks

EVERYDAY GOURMET RECIPES FROM PRÉSIDENT® CHEESE



Elevate Every Plate

For more than 80 years, Europe's most celebrated cheeses have been perfected under the Président® brand. What began humbly in the Loire Valley of France has expanded across the globe, capturing the hearts and palates of cheese lovers everywhere.

As more and more customers crave intense flavors and food with international flair, there's never been a better time to discover the Président portfolio. The brand is dedicated to putting sophistication within reach, with affordable options that elevate everything from salads and sandwiches to entrées.

CHEF TO CHEF

Nothing adds richness to recipes like Goat Cheese. The popularity of Goat is growing, so now is the ideal time to add this indulgent cheese to your menu. To help, the Président culinary team has crafted a collection of recipes that turns ordinary ingredients into sophisticated dishes. When paired with your talent, there's no limit to where Président Goat Cheese can take you.

Enjoy!

Warren Katz

Chef Warren Katz

Président Culinary Team

THE PRÉSIDENT® GOAT CHEESE DIFFERENCE

Distinctively tangy and exceptionally smooth, Président Goat Cheese—or Chèvre—has a light texture and fresh flavor that makes it unmistakable and unforgettable. Expertly made with the finest ingredients in both the U.S. and France, Président Goat Cheese provides high quality and exceptional value in all your menu applications. Choose the variety that's right for your restaurant:

– DOMESTIC GOAT CHEESE –

Made in the U.S. with the finest goat milk, our smooth and creamy domestic Goat Cheese is also Kosher certified. Available in logs and convenient crumbles.

– IMPORTED GOAT CHEESE –

Produced in the famous Poitou-Charentes region in France, this premium option is light in texture and mild in flavor. Available in three sizes of logs.



The Recipes

-  Chicken in the Clouds Ciabatta
-  The G.O.A.T. Margherita
-  Sage & Brown Butter Squash
-  Herbed Zucchini Rollatini
-  Perfectly Peachy Salad



Chicken in the Clouds Ciabatta

FEATURING PRÉSIDENT® GOAT CHEESE



INGREDIENTS

- 4 Boneless, skinless chicken thighs
- Salt and freshly ground pepper to taste
- 1 tsp. Herbes de Provence
- 4 tbsp. Extra virgin olive oil
- ¼ cup Sun-dried tomato spread
- ¼ cup Pesto
- 4 Ciabatta rolls, halved for sandwiches

FOR THE CHEESE CLOUDS

- 4 oz. Président® Goat Cheese, room temperature
- 2 tbsp. Heavy cream

METHOD

FOR THE CHEESE CLOUDS

- In a food processor, add the Goat Cheese and heavy cream.
- Pulse until smooth, scraping down the sides as necessary.

ASSEMBLY

- Preheat grill to medium-high heat.
- Sprinkle both sides of the chicken thighs generously with salt, pepper, Herbes de Provence, and oil.
- Grill chicken thighs on medium-high for 10 to 12 minutes, turning and flipping occasionally, until the internal temperature of the thickest part reaches 165 degrees F.
- Spread 1 tbsp. of the sun-dried tomato spread on the bottom half of each roll, then spread 1 tbsp. of the pesto on the top half of each roll.
- Delicately spoon the Goat Cheese Clouds below and on top of the chicken on each of the roll bottoms. Cover with the roll tops and slice each sandwich to serve.



The G.O.A.T. Margherita

FEATURING PRÉSIDENT® GOAT CHEESE

INGREDIENTS

- 1 Small pizza dough, stretched
- ¼ cup Garlic oil
- ½ cup Pizza sauce
- ¼ cup **Galbani®** Parmesan, shredded
- 1 Medium tomato, chopped (about 1 cup)
- 6 oz. Président® Goat Cheese**, sliced in ¼-inch pieces
- ½ cup Fresh basil, chiffonade
- 2 tbsp. Garlic chips
- Semolina flour, for dusting

METHOD

Preheat the oven to 500 degrees F.

Dust a pizza peel with semolina flour. Lay the dough on the peel, and brush the entire surface of the dough with the garlic oil.

Spread the pizza sauce on the dough, leaving about a 1-inch bare edge.

Sprinkle the entire surface of the dough (including the bare edge) with shredded Parmesan. Top with fresh tomato, sliced Goat Cheese, and half the basil.

Bake for 7 to 8 minutes, or until the cheese is melted and the bottom of the pizza dough is lightly browned.

Remove from oven. Garnish with the remaining fresh basil and garlic chips.

Sage & Brown Butter Squash

FEATURING PRÉSIDENT® GOAT CHEESE

INGREDIENTS

- 1 lb. Butternut squash, spiraled into noodles
- 1 stick Unsalted butter
- 1 tbsp. Garlic, minced
- 1 cup Walnut halves
- 1/3 cup Fresh sage leaves, torn
- 1/2 cup Pomegranate seeds
- 8 oz. Président® Goat Cheese**, crumbled
- Salt and freshly ground pepper to taste

METHOD

Bring a large stock pot of salted water to a boil. Cook spiraled squash for 5 to 7 minutes or until tender. Drain and reserve.

Melt the butter in a large saucepan, add the garlic and walnuts, and cook for a few minutes.

When butter starts to brown, remove from heat, and add the chopped sage.

Toss the butter sauce with the squash spirals and pomegranate seeds and mix well. Adjust seasoning with salt and pepper. Garnish with Goat Cheese crumbles and fresh sage leaves.



Herbed Zucchini Rollatini

FEATURING PRÉSIDENT® GOAT CHEESE

INGREDIENTS

Balsamic drizzle for garnish
Fresh basil leaves for garnish

FOR THE ZUCCHINI

2 Medium zucchini (or yellow squash), sliced lengthwise into ¼-inch-thick strips
2 tbsp. Extra virgin olive oil
1 tbsp. Red wine vinegar
1 tsp. Fresh parsley, chopped
1 tsp. Fresh basil, chopped
½ tsp. Garlic powder
½ tsp. Onion powder
½ tsp. Smoked paprika
Salt and freshly ground pepper to taste

FOR THE FILLING

10.5 oz Président® Goat Cheese
1 tbsp. Parsley, chopped
1 tbsp. Chives, chopped
2 tbsp. Tarragon, chopped
1 tsp. Garlic powder
Salt and freshly ground pepper to taste

FOR THE SAUCE

1 cup Sultanas (golden raisins), plumped
¼ cup Cognac
2 Large red peppers, roasted, peeled, seeded, and diced
2 tbsp. Extra virgin olive oil
1 Medium onion, diced
1 tbsp. Garlic, minced
⅓ cup Beef stock
1 tbsp. Butter, cut into small pieces

METHOD

FOR THE ZUCCHINI

Preheat grill to medium-high heat.

Marinate the zucchini with oil, vinegar, herbs and spices. Adjust seasoning with salt and pepper.

Grill 2 to 3 minutes per side until tender. Remove and set aside.

FOR THE FILLING

Blend Goat Cheese, herbs, and garlic powder together. Adjust seasoning with salt and pepper.

FOR THE SAUCE

Put the sultanas into a small covered bowl with the Cognac and refrigerate for several hours or overnight.

In a large skillet, heat the oil over medium heat. Add the onion and cook until tender, about 5 minutes. Stir in the minced garlic until mixture is fragrant, about a minute.

Add the sultanas and Cognac, and simmer to reduce by half.

Stir in the peppers and beef stock. Cover and simmer the mixture over medium-low heat for about 15 minutes, until the peppers are very tender, and the mixture is thick and soft. Remove from the heat and slowly stir in the butter.

ASSEMBLY

Preheat the oven to 350 degrees F.

Spread a thin layer of Goat Cheese filling on each zucchini strip in a thin layer. Roll zucchini from end to end and place in buttered baking dish.

Bake, covered, for 10 minutes, and uncovered for 5 minutes more.

Serve warm on a bed of sauce, garnished with a drizzle of balsamic glaze and fresh basil.





Perfectly Peachy Salad

FEATURING PRÉSIDENT® GOAT CHEESE

INGREDIENTS

- 4 cups Spring salad mix
- 4 oz. Prosciutto, sliced into shreds
- ½ cup Pine nuts, toasted
- ½ cup Sweet onion, sliced thin
- 8 oz. Président® Goat Cheese**, crumbled

FOR THE PEACHES

- 1 lb. Peaches, cut in half with pits removed
- ¼ cup Extra virgin olive oil
- Salt and freshly ground pepper to taste

FOR THE VINAIGRETTE

- 3 tbsp. White balsamic vinegar
- 1 tbsp. Mike's Hot Honey® (or other hot honey)
- ¾ cup Extra virgin olive oil
- Salt and freshly ground pepper to taste



Perfectly Peachy Salad

METHOD

FOR THE PEACHES

Preheat grill to high heat.

Toss the peaches with oil, and salt and pepper to taste.

Grill peach halves (cut side down) on high for about 5 minutes, turning once, until well-marked and tender.

Reserve peaches and let cool.

FOR THE VINAIGRETTE

Mix vinegar, hot honey, and olive oil together. Adjust seasoning with salt and pepper.

ASSEMBLY

Toss the spring mix with the vinaigrette. Garnish with peaches, prosciutto, toasted pine nuts, sweet onion, and Goat Cheese crumbles.

EXPERT TIP

Salads made with ingredients that are in season are always the most flavorful. In the autumn and winter months, try substituting the peaches in this recipe with roasted beets.





Create an amazing plate

Another way to highlight Goat Cheese on your menu is in sophisticated cheese courses. Cheese plates are growing in popularity and can be offered at the bar, before the meal, or as an alternative to dessert. Goat Cheese has the distinctive flavor and appetizing appearance that makes it an ideal addition to a variety of platters.

For complete instructions on creating these and other cheese plates, visit LactalisCulinary.com/CheesePlates or click on the links provided.



THE EUROPEAN CHEESE PLATE



THE DESSERT CHEESE PLATE



THE HOLIDAY CHEESE PLATE

EUROPE'S LEADING CHEESE EXPERT



Ask for Président[®] Goat Cheese

Enjoy the indulgent richness of premium Goat Cheese at a price that works for today's restaurants. Ask for the Président brand by name, and turn simple recipes into world-class dishes. To learn more about the Président portfolio of cheeses, including our domestic and imported Goat Cheese products, call 877.LACTALIS (552.8254) or visit LactalisCulinary.com/President.



RESOURCE

2000270	3/2.2 LB PLAIN GOAT LOG
2000272	12/10.5 OZ PLAIN GOAT LOG
2000271	2/2 LB GOAT CRUMBLE