

Cheese Nougat

Bars & Amuse-Bouche



Cheese Nougat Bars & Amuse-Bouche Recipe

Makes 7 bars 5x1 inch (13x2.5cm) or 28 1x1 inch Cubes Amuse-Bouche

The goat cheese nougat filling alone can be stored up to 3 days in the refrigerator. Add toast right before serving.

8 ounces (250g) plain fresh goat cheese log
1 tsp (5ml) hazelnut or peanut oil
1.3 ounces (40g) whole hazelnut, toasted and peeled
1.3 ounces (40g) walnut or pecans, roughly chopped and lightly toasted
1.3 ounces (40g) pistachio, skinless and lightly toasted
1.3 ounces (40g) dry apricot, diced
4 Tbsp (60ml) heavy cream
4 grams gelatin sheet or powder

0.6 cup (140ml) heavy cream, whipped
Pinch of cayenne or chili pepper and salt.

Toasts

Use leftovers of frozen panettone or country bread, baguette, pain de mie; [watch videos and recipe for all of these items.](#)
Cheese shortbread works wonderfully as well.

Topping

Minced chives or other herbs.
Crushed or powdered pistachio.

Method

On the stove or in a preheated 375°F (190°C) oven and for about 10 minutes, toast hazelnuts and peel them between 2 paper towels and set aside. Toast remaining nuts and let cool. Soak gelatin in cold water to soften and drain. Smooth out goat cheese with the hazelnut oil using a rubber spatula. Add the toasted nuts along with the diced apricots. Heat up heavy cream without boiling it. Turn heat off and mix in the softened gelatin and pour into the goat cheese mixture and mix to combine. Fold in whipped cream and season with a pinch of cayenne and salt. (Chill mixer bowl with the whisk attachment and cream in it before whipping). Pour nougat mixture into a small baking tray lined with plastic wrap and form a 6x8 inch (15x20cm) / 1 inch (2.5cm) thick rectangle. Cover with plastic in contact and chill overnight. Unmold the chilled nougat block and trim off edges. Divide into seven 1x5 inch (13x2.5cm) bars and place in the freezer an hour or so before finishing them.

Before serving, make thin slices off of a frozen panettone or bread and cut into 1x5 inch (13x2.5cm) rectangles; 2 per bar and toast. Let cool. Place each nougat bar between 2 slices of toasted bread. Serve as bars along with seasoned arugula salad or divide each bar into four cubes for amuse bouche. Sprinkle tops with some crushed or powdered pistachio and minced chives. Serve immediately. Bon appétit!

