



Recipes

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Goat Cheese Sauce

Serves 1

Ingredients:

- 12 oz. (1½ cups) Heavy Cream
- 4/10 oz. (¼ cup) Fresh Epazote (optional)*
- 10 oz. (1 cup) Goat Cheese
- 1/20 oz. (¼ tsp.) Salt

Directions:

1. In a small saucepan, cover and simmer the cream and epazote over low heat for about 10 minutes.
2. Remove the epazote (strain if necessary) and add the goat cheese and salt. Whisk until smooth.
3. *Epazote is an herb available in most Mexican markets. Dried may be substituted if fresh is not available, but reduce the amount to 2 tablespoons.