



baked artisan cheese  
*with Salsa*

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Serves 4

**Ingredients (Artisan Chesse)**

- 2 tbsp. (30 ml) extra virgin olive oil
- 1 lb (454 g) artisan cheese, wax removed and cut into ½" slices
- 8 fresh herb sprigs: 2 rosemary, 2 sage, 2 thyme and 2 parsley

**Method (Artisan Chesse)**

1. Preheat oven to 375°F/180°C.
2. Pour the extra virgin olive oil into a 10" baking dish.
3. Arrange the cheese in an even layer on top of the oil and scatter the fresh herb sprigs on top.
4. Bake until the cheese is soft and gooey, about 25 minutes.
5. Serve immediately with pitas, toasted baguettes and fresh salsa.

**Ingredients (Paysanne Salsa)**

- 2 large ripe Paysanne tomatoes
- 1 - 2 green jalapeño peppers, roasted, peeled, seeded and minced\*
- ½ tsp. (3 g) salt
- 2 tbsp. (30 g) fresh cilantro, minced
- 1 Paysanne yellow bell pepper, finely diced
- 2 tsp. (10 ml) freshly squeezed lime juice

**Method (Paysanne Salsa)**

1. Peel, seed and chop the Paysanne tomatoes.
2. In a mixing bowl, stir in the Paysanne tomatoes, peppers, cilantro, lime juice and salt.
3. Chill and serve when needed.

**\* Roasting Method**

Coat peppers with a light layer of vegetable oil. Rotate peppers over open flame, either on a bbq or gas stove, until peppers turn black and blister. If an open flame isn't available, a broiler can be used. Slice the pepper in half and remove the core, seeds and membrane. On a broiler plate, place peppers open side down and broil until skins are black and blistered. Cover peppers in a bowl and allow to rest for 15 minutes. Peel the black skin off.

**Nutritional Facts per serving (150 g): Calories 250**

Fat 18 g (28 %), Saturated Fat 11 g + Trans Fat 0 g (55 %), Cholesterol 75 mg, Sodium 700 mg (29 %), Carbohydrate 6 g (2 %), Fiber 1 g (4 %), Sugars 3 g, Protein 17 g, Vit A (15 %), Vit C (100 %), Calcium (40 %), Iron (4 %). % = % Daily Value