



GRILLED GOAT CHEESE TOASTS with Mustard Seed Fennel Slaw & Sultana Raisins

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Serves: 6

INGREDIENTS

- 2 Tbsp. white wine
- 3 Tbsp. sultana raisins
- 2 Tbsp. white wine vinegar
- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. whole grain mustard
- 1 Tbsp. Dijon mustard
- 1/8 tsp. celery seeds
- 1 fennel bulb
- 1 baguette
- Olive oil
- 4 ounces CHEVОО® goat cheese
- 1 Tbsp. chives (or scallions), minced

INSTRUCTIONS

1. Preheat grill to high.
2. Place wine and raisins in a small microwave-safe bowl and heat on regular power setting for 30 seconds. Carefully remove bowl, cover with plastic wrap and allow to sit at room temperature (this will reconstitute the raisins).
3. In a bowl, add vinegar, extra virgin olive oil, both mustards and celery seeds. Stir to combine.
4. Remove the top stalks of the fennel, leaving just the bulb. Using a mandoline (or v-slicer), shave 1/8-inch slices along the exposed cut end of the fennel bulb (this can also be achieved with a shape knife). Toss the shaved fennel with the mustard dressing and reserve at room temperature for 5 to 10 minutes to soften the fennel.
5. Drain and discard any liquid from the raisins. Add raisins to the fennel slaw and stir.
6. Slice the baguette on a bias, cutting 12 slices (1/2 -inch thick). Rub sliced bread with olive oil and grill for 30 to 45 seconds per side, or until toasted and lightly charred on the edges. Spread one side of each toast with goat cheese and top with a small pile of fennel slaw. Sprinkle with fresh chives and serve immediately.