BAKED GOAT CHEESE DIP

with

APRICOTS, CRANBERRIES AND NUTS

Makes 8 servings

INGREDIENTS: Baked Goat Cheese Dip

Shallots, peeled and finely chopped 4 shallots
Butter 3 tbs
Flour 2 tbs
Fresh Thyme, minced 2 tbs
Heavy Cream 1 cup
Whole Milk 1 cup
Goat Cheese 6 oz
Eggs 2 eggs
Egg Yolk 1 yolk
Grated Parmesan Cheese ½ cup
Salt & Pepper to taste
Cayenne Pepper ¼ tsp
Nutmeg ¼ tsp

INGREDIENTS: Topping

Pecans, chopped, toasted and ground coarse 1 cup
Dried Apricots, chopped ½ cup
Candied Cranberries ¼ cup
Olive Oil 2 tbs
DIRECTIONS

Preheat oven to 350 F.

Butter or spray a 1 1/2 quart round baking dish. In a medium sauce pan on medium, heat the butter and then add shallots. Cook for 2 minutes. Add the chopped thyme and cook for another minute. Add flour, stirring over low heat for 2 minutes. Add cream and milk whisking over low heat for 3-4 minutes or until the base is thick and bubbly.

Remove from heat adding goat cheese. Stir and let stand for 3 minutes until goat cheese is melted. In the meantime, whisk eggs, Parmesan cheese (reserve 2 tablespoons for sprinkling) and cayenne together in a bowl. Add 1/2 cup cream mixture to the eggs and whisk vigorously. This is called tempering so the eggs don't cook when you adding to the cream mixture.

Add the rest of the cream mixture and mix well. Add salt and pepper to taste. Pour into prepared baking dish. Sprinkle with Parmesan cheese and nutmeg. Bake 30 minutes depending on the type of baking dish you are using. Insert tester in the center and it should not be runny. Also it should puff all the way to the center. You may have to cook an additional 5 minutes. Let cool at room temperature before serving.

Serve with an assortment of crackers.