

PUDDINGS

CARAMELISED CAPRICORN WITH SOFT FRUIT



This recipe is suitable for vegetarians

2 x 100g young Capricorn Somerset Goats Cheese	125g blueberries
2 tbsp clear honey	50g vanilla sugar
75g soft brown sugar	400g strawberries
	50g raspberries



SERVES 4

- Slice each Capricorn Somerset Goats Cheese into 4 and coat each piece with the honey and then the sugar.
- Heat a large non-stick frying pan (or griddle pan) and over a gentle heat, brown the Capricorn Somerset Goats Cheese for 1 - 2 minutes on each side.
- Remove the cheese slices from the pan and place on non-stick baking paper
- Place in a fridge for about 1 hour before serving.
- Pre-heat oven to 180 C Gas mark 4.
- Place the blueberries in a large shallow ovenproof dish.
- Sprinkle over the sugar and cook for 15 minutes.
- Stir in strawberries and return dish to the oven for 5 minutes.
- Remove dish from the oven and stir in the raspberries.
- Place 2 caramelised Capricorn Somerset Goats Cheese slices on each plate and serve with the soft fruits.

(To make vanilla sugar, push a vanilla pod into a large jar of golden caster sugar. Leave for at least four days before using)

