



Le Cachat

Matched with The Ned Pinot Rosé

Traditionally made from leftover bits of cheese and a good splash of Cognac, eau de vie or Armagnac, Le Cachat is a strong cheese spread. It will keep for several months in the refrigerator and you can keep adding leftover cheese and more alcohol to it as you go.

100 grams matured
crumbly goats' cheese, such as Delago goats' milk feta
100 grams fresh goats' cheese, such as President
125 grams crème fraîche
1 clove garlic, crushed
1 sprig of thyme, chopped
freshly ground pepper
4 teaspoons Cognac or Armagnac
1 tablespoon extra virgin
olive oil

Grate the mature goats' cheese on the large holes of a box grater into a bowl. Crumble in the soft cheese and blend in the crème fraîche, garlic, thyme and black pepper with a fork. Gradually stir in the alcohol of your choice. Taste and add a little more of any of the ingredients if needed to suit your own palate. Spoon the mixture into a sterilised glass jar and smooth the surface. Pour over the oil to cover the surface of the cheese and seal the jar with an airtight lid. Store in the refrigerator and if possible, leave for 1-2 weeks before using to allow the flavours to really develop. It is still absolutely delicious if eaten straight away!

Serve with young radishes, slices of French bread or a good sourdough, cornichons and small black olives.

Makes 1 ½ cups



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