



Preparation time: 10 minutes

Cooking time: 8 minutes

### Ingredients for 4

- 2 fresh goat cheese logs
- 1/2 cup bread crumbs
- 2 eggs
- Canola oil for frying
- Salt and pepper
- Your favorite bread
- Your favorite chutney (mango, pepper, fig, etc.)

## Fried Goat Cheese

*Fried goat cheese is delicious with a salad, or as an appetizer with your favorite chutney. Everyone can dig in, or you can keep it to yourself! Make sure you find some good bread.*

Beat the eggs in a bowl and season with salt and pepper.

Place the bread crumbs in another bowl.

Slice each goat cheese log in 4 equal pieces.

Dredge each slice in beaten egg and bread crumbs.

Heat 1/4 inch canola oil in a skillet and fry the goat cheese for about 4 minutes on each side, until golden brown.

Transfer to a paper towel and enjoy right away. You can reheat at 350F for 10 minutes if you make ahead.

Enjoy with chutney and bread, or a simple salad.