

CHBC Demo Recipes

Carmelis Goat Cheese & OK Asparagas Stack

(serves 4)

A

1	loaf	foccacia bread (quartered and sliced horizontally)
200	gram	Carmelis blue velvet cheese (thickly sliced)
200	gram	Carmelis chabichu (thickly sliced)
25	ml	olive oil
to taste		salt and pepper

B

1	lb	asparagas (trimmed to about 4")
25	ml	olive oil
to taste		sea salt and cracked black pepper

C

1	each	hot house tomato (thinly sliced)
8	each	cherry tomato (halved)
12	each	basil leaves (fresh)
25	ml	olive oil
25	ml	balsamic vinegar
to taste		sea salt

- A.** Drizzle olive oil on foccacia bread with salt and peppe. Add sliced Carmelis cheese. Place on a sheet pan.
- B.** Drizzle olive oil on asparagus and season with salt and pepper. Place on sheet pan with (A) and bake at 500 for 8 minutes. Remove from oven immediately and build stack.
- C.** On each plate add one piece of foccacia then 2 slices of tomato and some basil chiffonade. Stack the next piece of foccacia and 6 spears of asparagus, then the last piece of foccacia (cheese side down). Top with basil sprig, then drizzle plates with olive oil and balsamic vinegar. Garnish with cherry tomatoes and basil leaves. Sprinkle with salt and pepper.



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