



Goat Cheese Mousse with Blueberry Compote

INGREDIENTS

Mousse:

1/4 Cup heavy cream
3 Tablespoons sugar
8 oz. LaClare Plain yogurt
4 oz. LaClare Original Goat cheese
1 Teaspoon vanilla
Pinch of salt

Blueberry Compote:

1 Pint blueberries
1 Tablespoon sugar
Zest of one lemon
Pinch of salt

DIRECTIONS

1. Make the blueberry compote by adding the blueberries, sugar, lemon zest and salt to a pot. Cook on medium low heat, stirring frequently, for about 5 minutes or until the sugar has dissolved. The blueberries should be a bit soft but still maintain their shape. Allow to cool slightly and refrigerate for at least half an hour.

2. Make the mousse by whipping together the heavy cream and sugar, either with a stand or hand mixer. Beat in the yogurt, goat cheese, vanilla and salt. Pour evenly into four 8 oz. jars or glasses and refrigerate for about an hour to firm up. When ready to serve, top each with an equal amount of the blueberry compote. Makes 4 servings.