

Moore Square Farmers Market

Chef Series



Featured Chef:
Jay Beaver of



FRAZIER'S

2418 Hillsborough St.
Raleigh, NC 27607

Marinated Artisinal Cheeses

Ingredients:

2 varieties of artisinal cheeses
1cup peeled garlic cloves
2 cups extra virgin olive oil
2 red peppers
1 cup nicoise or Kalamata olives
2 anchovies, rinsed
1/2 clove garlic
variety of herbs (thyme, basil, rosemary, sage, oregano)
handful of arugula leaves
1 baguette
Mignonette pepper
Cow Cheese provided by Chapel Hill Creamery, goat cheese by Sleepy Goat Farms, peppers by Coon Rock Farm, bread from La Farm and arugula from Harland Creek Farm

Cut the cheeses into small pieces, place in a shallow pan. In a separate pan over heat, combine 1 cup peeled garlic cloves and olive oil. Bring to a slow simmer and cook until tender. Spoon garlic cloves and oil over cheese. Add generous sprigs of herbs and set aside to marinate.

Roast peppers over an open flame until charred, place in a Ziploc bag, peel skin, julienne, and place over and around cheese. Puree olives, 1/2 clove of garlic, and anchovies in a food processor until smooth to create a tapenade. Slice baguette into rounds, drizzle with olive oil, salt & pepper, toast lightly in a 325 degree oven. Spread the cheese, peppers, and olive tapenade over the toasted baguettes. Finish with mignonette pepper, herbs and arugula leaves.



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