



Spicy Cheese Logs



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Ingredients

- 2 soft goats cheese logs weighing 125g each

Method

For the first log, measure out a tablespoon of Smoked Black Peppercorns and crush using a pestle and mortar (see picture to see how the texture should be). Tip the crushed peppercorns on to a plate and roll the goats cheese in them until completely coated, pressing them on – they will stick easily enough.

For the second log measure out two teaspoons of chilli flakes on to a plate and grate over the zest of one lemon and make sure they are evenly mixed. Take the second goats cheese and again, roll in the mixture until well coated.

Done.