



## *Herb and Pancetta Goat Log*

<b>Reorder No.</b>	<b>Product Description</b>	<b>Quantity</b>
281601	LaClare 10.5z Goat Cheese Log	1 ea
872560	Pancetta, diced	1/2 cup
562726	Fresh Thyme, Markon, chopped fine	1 tsp
272396	Parsley, Ready-Set-Serve, chopped fine	1 tsp
165601	Fresh Basil, Markon First Crop, chopped fine	1/2 tsp

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### **Preparation Instructions:**

Temper goat cheese on counter for 15 minutes in 1 gallon bag to make workable. While tempering, render pancetta and drain excess fat. Leaving goat cheese in the bag, use rolling pin and roll goat cheese flat to 1/4" thickness. Open bag and cut the sides all the way to the bottom so the bag is completely flat. Sprinkle pancetta and most of the chopped herbs on the goat cheese. Using the bag, roll up the goat cheese similar to a roulade. Crimp the ends and garnish with reserved herbs.

