



FIG & OLIVE RELISH



For more information, please contact us at:
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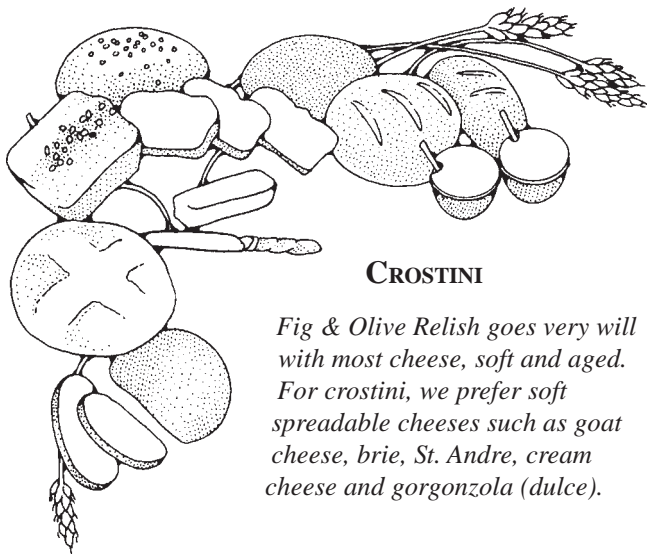
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CROSTINI

Fig & Olive Relish goes very well with most cheese, soft and aged. For crostini, we prefer soft spreadable cheeses such as goat cheese, brie, St. Andre, cream cheese and gorgonzola (dulce).

Slice a baguette, batard or a nice dense whole grain bread into 1/2" slices. Brush lightly with olive oil and toast to a very light, golden brown. Spread a layer of the cheese of your choice and top with a spoonful of Fig & Olive Relish.

Variation: Spread the toasted bread with cheese and Fig & Olive Relish as above, add a thin slice of prosciutto.



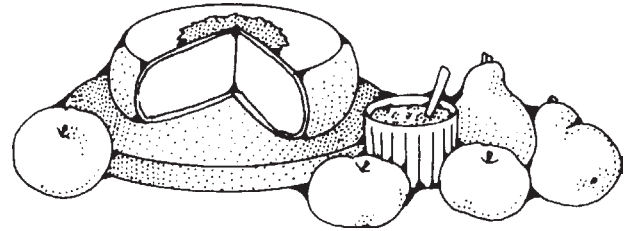
CHEF HARRISON SCHAILEY'S GOAT CHEESE APPETIZERS

Dip small rounds of soft goat cheese in beaten egg then coat with breadcrumbs. Fry over medium heat in a combination of butter and olive oil until the cheese is golden brown. While still warm, arrange on a little salad of mesclun (spring mix) and serve with a dollop of Fig & Olive Relish alongside the cheese rounds.

STUFFED BRIE

Slice a small brie in half to make two rounds. Place the bottom round on a plate cut side up. Generously spoon the Fig & Olive Relish on top. Place the second round, cut side down, on top of the relish and press down gently, allowing the relish to ooze out somewhat. Serve at room temperature.

Note: This also works very well with a small "Saga" Blue Cheese.



CHEESE PLATTER WITH FIG & OLIVE RELISH

Select a variety of cheeses, some soft:

brie, goat, gorgonzola,

some aged:

manchego, asiago, gouda, comte,

and some semi-soft:

havarti, bel paese, butterkase.

Arrange a platter with a small bowl of Fig & Olive Relish alongside. Serve with a variety of crackers and slices of whole grain breads.

Note: Walnuts are a nice garnish for Fig & Olive Relish. Spread some cheese on a small cracker, spoon a small amount of Fig & Olive Relish on the cheese and top with a walnut half.

