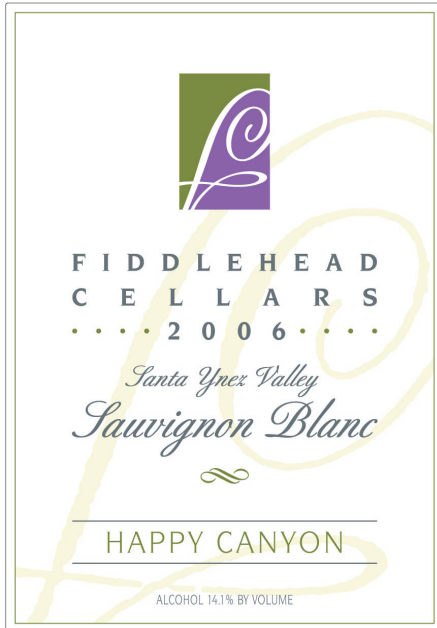


FIDDLEHEAD CELLARS

FROM BABETTE'S KITCHEN

Great with Fiddlehead Cellars Sauvignon Blanc and Pinot Noir

GOAT CHEESE PUDDING (serves 8)



INGREDIENTS

- 6 croissants
- 12 oz. soft white goat's milk cheese*
- ½ cup shredded Parmesan cheese
- 4 cups whole milk
- 2 tablespoons English style or French
Dijon style mustard
- 6 extra large eggs
- ½ teaspoon ground nutmeg
- freshly ground pepper

PREPARATION

1. Spray the bottom of a 9-10 inch round or square pan or baking dish with spray oil
2. Break each croissant into 6 pieces and place in pan
3. Break goat cheese into pieces and place in pan
4. Sprinkle with Parmesan cheese
5. Beat eggs until frothy
6. Add mustard, nutmeg and milk to eggs
7. Beat until well blended
8. Pour over croissant/cheese mixture
9. Sprinkle with freshly ground pepper
10. Place in refrigerator 2 hours (or up to 24 hours)

BAKING

1. Preheat oven to 350 degrees
2. Bake for 50-60 minutes until golden brown, puffed and custard is set
3. Pudding will fall as it cools.

May be served warm or at room temperature, leftovers freeze well

* Blue cheese or Roquefort cheese may be substituted or used in combination with the Goat's Milk Cheese