



CHATEAU  
**Thénac**



*The dry white Fleur de Thénac brings fruit, aromatic freshness with a beautiful balance.*

 **40 MINUTES. SERVES 4 PERSONS**

## Goat cheese and honey in pastry

ROCKET WITH BALSAMIC DRESSING



### INGREDIENTS

4 Cabécou from Périgord (or other goat cheese not too much matured), 4 honey teaspoon, 250gr puff pastry, 60gr of rocket, 2 soupspoons of balsamic vinegar, 8 soupspoons of olive oil, 1 egg yolk, salt and pepper.

### PREPARATION

**01** Cut into 90mm diameter 8 pieces from the puff pastry. Glaze four of them with the egg yolk. Place one cheese on the middle of each piece you have glazed. Pour one honey teaspoon on top and a little pepper mill. Cover them with the spare circles of pastry making sure to squeeze the two pieces of pastry together. Glaze with egg yolk the top of the pastry. Optional: you can draw a rose or any other drawing on top of the pastry using the tip of a knife. Cook for 12 to 15 min at 200°C.

**02** In a bowl, whisk the balsamic vinegar with a pinch of salt, pepper and one water soupspoon. Add the olive oil little by little keeping whisking it.

**03** Season the rocket with the dressing at the last minute. Place the cheese in pastry on the four plates, put a drop of balsamic vinegar around it and dispose the rocket on the side.

Thénac est à part. *Thénac is one of a kind.*

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