

# Goat Cheese and Garlic Spread

Makes 1 cup

Sally made this for an Italian cookbook dinner. The folks at the Zingerman's Creamery substituted a soft cows milk cheese and it worked well. Ribiola cheese can be made from cow, goat, or sheep milk. Fresh garlic is important. We went to Zingerman's bakehouse when the Italian bread came out of the oven at 12:30 to get the freshest loaf possible.



## Ingredients

- 8 oz. robiola or mild fresh goat cheese
- 2 tsp. olive oil

- 2 plump fresh garlic cloves

## Equipment:

- Food processor

## Goat Cheese Spread:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel two cloves of fresh garlic. Slice lengthwise to expose the center.	2
	Remove the center of the garlic clove. It might have a green sprout attached.	2
	Mince the garlic cloves	2
	In a food processor combine 8 oz. cheese, 2 tsp. olive oil, and the minced garlic. Blend until smooth and silky.	3
	Serve immediately with breadsticks or slices of Italian bread.	1
	Total	10