

"Mountain" Goat Cheese Spread with Herbs and Lemon

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Recipe source: [Silver Palate Good Times Cookbook](#)

Makes 8 servings



INGREDIENTS:

- 12 ounces Montrachet or other soft mild chèvre, broken into pieces
- 1/4 cup heavy or whipping cream
- 3 bunches (about 12 stems each) chives, finely snipped
- 1 teaspoon dried thyme
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon fresh lemon juice
- 1 teaspoon grated lemon zest

DIRECTIONS:

- In a stand mixer, beat chèvre until smooth.
- Add the cream and beat until smooth, scraping the mixing bowl a few times.
- Stir in the chives, thyme, pepper, lemon juice and zest.
- Refrigerate several hours to allow flavors to blend.

NOTE: Goes well with lemon-pepper or herb crackers.