

Gratinated Yorkshire Lowna Dairy Goat's Cheese layered with Cured Ham, Red Peppers and Chive Oil

Serves 4

Ingredients

8 slices of Lowna Dairy goat's cheese
12 slices of cured ham
4 roasted red peppers
8 tbsp chive oil (see below)
herbs for garnish

Chive Oil

1 pint good quality olive oil
2 large bunch chives

Method To Roast the Red Pepper

Score the skin then fry in a pan with some olive oil until the skin is light brown, then bake in the oven for 3-5 minutes. Remove the peppers and tie in a plastic bag for 5 minutes. The sealed plastic bag will balloon up slightly and the steam makes the skin easy to peel.

After 5 minutes remove and peel off the skin, slice in half, remove the seeds and cut into wedges.

Method for Chive Oil

Blanch the chives in boiling water for 30 seconds then refresh in iced water before patting dry. Warm the oil and add the chives. Liquidise for 2 minutes or until the oil is vibrant green. Sieve through a muslin cloth and leave to drip slowly into a pot. When finished discard the pulp and cloth.

Method

Pan fry the cured ham until crispy and then add the red pepper slices. At the same time place the sliced goat's cheese on tin foil under a hot grill and cook until golden brown.

To assemble the dish

Make four individual stacks as follows. Place a slice of cured ham on the plate, then a few peppers, then the cheese followed by a further slice of cured ham, some more peppers, a slice of cheese and a final piece of cured ham. Drizzle the chive oil around the outside, garnish with herbs and serve.