

Baked goat cheese with wine sauce

This delicious tapas recipe is quite labour-intensive to prepare, but it is still good for tapas evenings if you bread the cheese cubes in advance and bake them fresh before serving.

Preparation time: 40 min. · Level of difficulty: medium ·

Quantity

Ingredients for 4 people.

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300 g Goat's cheese in one piece (or Manchego/Gouda)
400 ml Strong red wine
1 tbsp Cornflour or cornstarch
3 tbsp Pomegranate jam
2 tsp Vanilla sugar
1 pinch Cinnamon
2 tbsp Sugar
4 piece Eggs
200 g Breadcrumbs
100 g Flour

Preparation

Cut the cheese into cubes, edge length of the cubes about 1-2 cm.

Now set up a "breeding station", a flat plate with flour, a bowl with the beaten egg (at first only two eggs), a soup plate with the breadcrumbs. And finally a plate to put the breaded cubes on.

Armed with a fork and spoon, the cheese cubes are dredged in flour. The cheese should be at room temperature, then the flour will stick better. After dipping in the egg, roll the cubes through the breadcrumbs.

After all the cubes have been breaded once, repeat the process (with the remaining eggs).

Make sure that there are no gaps in the breading, otherwise the cheese will run out during frying.

The sauce is quite easy to prepare: boil down 400 ml of strong red wine to half its volume, add 3-4 tablespoons of jam, half a packet of vanilla sugar and a pinch of cinnamon. Sweeten the sauce with 2-3 tablespoons of sugar and bring the mixture to the boil again.

Mix one tablespoon of cornflour (or flour) with twice the amount of water until smooth. Stir into the boiling sauce with a whisk and bring to the boil. The sauce can also be wonderfully prepared and reheated over a low heat while stirring just before serving.

To fry the cheese cubes, fill a medium-sized pot with cooking oil. The oil should be about 5 - 6 cm high in the pot so that the cubes can be easily baked until golden brown on all sides.

At the latest when the cheese starts to ooze out of the corners, remove the cubes from the fat with a perforated ladle (skimmer) and drain on kitchen paper. Bake all the cubes in portions, place them in a shallow dish or deep plate, pour a generous amount of sauce over them, insert a toothpick into a few pieces of cheese and serve immediately.