

Carrboro FARMERS' MARKET

locally grown  nationally known  year round

Carrboro Market Culinary Series:
Swiss Chard, Green Garlic and Sorrel Goat Cheese Crostini
Recipe Provided by Chef Ricky Moore of Giorgio Restaurant

Yields: 20 crostini

Ingredients:

5 bunches	Swiss chard
4 oz	green garlic, sliced
4 oz	Spring onions, julienne
4 sprigs	fresh thyme, chopped
1	baguette, sliced thin (about 20 pieces), grilled, toasted in pan or oven
3 oz	Extra virgin olive oil
8 oz	Goat Cheese
4 oz	sorrel
2 tbsp	fennel seed, toasted and ground
20	lemon, quarter wedges
1/2 t	sea salt
	fresh cracked Black Pepper

Method:

Wash and trim chard from the stems. Set stems aside.
Bring seasoned water to boil in a medium pot.
Add chard to boiling water and quickly blanch them.
Taste a piece chard until they are blanched to your liking.
Quickly drain chard and shock with cold water.
Add chard to bowl, squeeze out excess water until dry, then add olive oil. Set aside.
In a medium saute pan, over medium heat add olive oil and sweat green garlic, onions and thyme until soft and aromatic. Season with salt and pepper and set aside to cool.
In a bowl, combine goat cheese, sorrel, toasted fennel seed, cracked black pepper, olive oil and little water.
Combine chard and green garlic, onions and season.
Drizzle olive oil on sliced baguette and grilled until toasted.
Spread goat cheese on crostini, top with chard, onion and green garlic and serve with quartered lemon wedge.