

# RECIPES FROM WIMBLEDON

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## GOATS CHEESE AND THYME NECTARINES WITH A TOASTED HAZELNUTS AND PINE KERNELS

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Preparation time: **25 mins** Serves **4**

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### INGREDIENTS

75g soft goats cheese  
Handful of halved hazelnuts  
2 tbsp rapeseed oil  
5-6 mint leaves, washed and finely sliced  
Small bunch of chervil, washed and picked into sprigs  
20g pine kernels  
4 nectarines, washed and dried  
4 sprigs of thyme, washed and finely chopped  
2 tbsp caster sugar  
2 tbsp Yuzu paste

### METHOD

1. Heat the oven to 180°C, spread the pine nuts and hazelnuts on a baking tray and bake for 5-10 minutes or until golden brown and then allow to cool. Reserve 1 tsp of rapeseed oil and Yuzu paste, this will be used to finish the plate.
2. Cut the nectarines into wedges and place into a bowl with the remaining rapeseed oil, Yuzu paste, sugar and thyme. Thoroughly coat the nectarines with the mixture and then lay out onto a tray and roast at 180°C for 5 minutes until cooked through.
3. On the plates, carefully crumb the goats' cheese into 1 inch pieces and artfully scatter the nectarine wedges.
4. Pick 3 large chervil sprigs and finely slice the mint leaves to decorate.
5. Now add the remaining rapeseed oil and Yuzu paste mix to finish the plate.

