

# Ski Dazzle®

# *A Taste of Winter*™

*Inspiration from:*

***ROCKY MOUNTAIN RESORTS***

**Herbed Goat Cheese ...**

*Mousse, Sesame Tuile and Mesculin Greens*



### **For the Herbed Goat Cheese ...**

6 oz goat cheese  
3 oz mascarpone cheese  
1 tbsp chives - chopped  
1 tbsp parsley - chopped  
1 tsp tarragon - chopped

### **PREPARE ...**

Combine cheeses and herbs in a mixing bowl and mix until smooth.

Salt and pepper to taste.

### **For the Citrus Vinaigrette ...**

1/2 cup lemon juice  
1/4 cup rice vinegar  
1 tsp lemon zest  
1 cup olive oil  
Salt and pepper to taste

### **PREPARE ...**

Combine juice, zest and vinegar in a bowl. Slowly whisk in the olive oil and season to taste.

### **For the Sesame Tuile ...**

4 tbsp butter, melted  
2 egg whites  
1/2 cup sugar  
1/2 tsp sesame oil  
1/3 cup all purpose flour  
1/2 cup toasted sesame seeds

### **PREPARE ...**

Foam the egg whites by mixing vigorously with salt and sugar and then add oil and flour and mix to combine.

Add melted butter and sesame seeds and stir well. Refrigerate and allow to chill.

Spread batter onto a cookie sheet and bake at 375° until light brown.