

Goat Cheese and Fig Butter Board



Discover the ultimate delight with our Goat Cheese and Fig Butter Board recipe. A heavenly combination of creamy goat cheese and luscious figs, perfect for a delightful culinary experience. Delight in every bite!

Preparation 30 min

Cooking 0 min

Servings 6

Nutrition Facts (per serving)

Calories 300

Fat 13

Carbohydrates 32

Fibre 5

Protein 15

Sodium 400

Ingredients

- 250 g goat cheese
- 45 ml (3 tbsp) roasted walnuts
- 2 slices nitrate-free prosciutto, torn into pieces
- 1 handful fresh arugula
- 1 fresh fig, quartered
- 15 ml (1 tbsp) balsamic reduction

- 1 multigrain baguette, sliced into rounds and toasted

Preparation

1. Spread the goat cheese on a board.
2. Place arugula and pieces of fig, walnut and prosciutto on top of goat cheese.
3. Dress the whole with a drizzle of balsamic glaze and some raspberries
4. Enjoy with pieces of toasted bread!



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