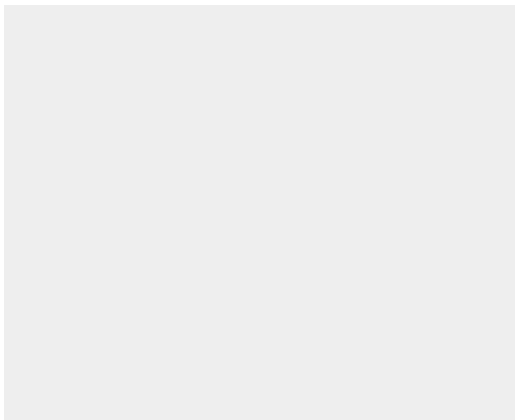




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Barbequed Goats Cheese with Vine Leaves

(Ideal with Dallas Caraway Cob)

Your ingredients list:

- 200g vine leaves, pre-packaged
- 3 teaspoons pink peppercorns, drained and chopped
- 1 tablespoon chopped marjoram
- 3 x 100gm rounds of goats cheese
- 1 Caraway Cob, to serve, sliced

Instructions:

Rinse vine leaves with hot water, drain, pat dry with paper towel, put aside. Combine marjoram and peppercorns in a bowl, roll goats cheese in this mix to cover well. Wrap each pepper and herb covered cheese round in several layers of vine leaves, cook on a barbeque hot plate 3 minutes per side, or until leaves are well done. Allow to cool and rest on a platter for cheese to become solid again. Pull or cut leaves open to reveal cheese, dip, slice or spread on bread.