

In these warm summer days, simple foods involving little preparation and servable at room temperature are particularly appealing. This month's **3 Days, 3 Ways** offers dishes highlighting mild, fresh, cooling goat cheeses. Each of these can be made using a small container of cheese that's just right for a supper serving for two!

Goat cheese salad with Montchevre Crottin
Pasta with porcini, shallots, nuts, and Soignon spreadable goat cheese
Savory stack with chicken, salsa, and chevre

Day One: Goat Cheese Salad with Montchevre Crottin

This has become a classic since it was first served at Chez Panisse in Berkeley in the 1980s. You can guild the lily by rolling the coins of goat cheese in crushed pecans or pistachios or serve them pure and mild.

Ingredients: Montchevre Crottin goat cheese (3.5 oz.)
 1/2 c. crushed toasted pecans or pistachios (*optional*)
 4–5 c. spring mix greens
 1 tsp. fresh thyme, chopped finely
 Sea salt

- Slice the cheese crosswise into 6–8 thin slices. If using nuts, gently sprinkle nuts onto all surfaces of the cheese.
- Place greens and thyme in salad bowl; add a pinch of salt and mix well with hands.
- Make vinaigrette.

Vinaigrette:

1 shallot
1 Tbs. fresh lemon juice or wine vinegar
sea salt
3 Tbs. extra-virgin olive oil
1/2 tsp. Dijon mustard
Freshly ground pepper

- Mince one small shallot finely and place with lemon juice or vinegar and sea salt in a small bowl; set aside for about 15 minutes. (This will mellow the shallot so that its taste is less biting and aggressive.)
- Whisk olive oil and mustard into the shallot/vinegar mix with a fork until mixture becomes thickened. Add ground pepper; taste for seasoning.
- Pour vinaigrette over salad greens and mix in gently.
- Top each serving with coins of cheese.

All you need to complete this light meal splendidly is some fresh Rustica or BC3 bread!

Day Two: Pasta with Porcini and Soignon Spreadable Goat Cheese

Summer pastas are particularly attractive at room temperature. This one can be prepared in stages: the porcini should be soaked and simmered in advance, but they can be stored in the fridge until you're ready to make the dish. Similarly, you can toast the nuts in a heavy skillet on the stovetop (cast iron works best), then cool and store them in the fridge for future use. Soignon goat cheese is delightfully creamy and spreadable, but Stickney Hill chevre is also a great choice for this recipe.

Ingredients: 1/2 c. dried porcini
 1/4 c. water
 1/4 c. sherry, marsala, or port wine
 1/2 c. walnuts or pine nuts
 1 Tbs. extra-virgin olive oil
 1 shallot

1 round of Mississippi Market pancetta
1 box Dakota Growers pasta (farfalle is nice)
2 Tbsp. sea salt
1 container Soignon spreadable goat cheese
1 Tbsp. extra-virgin olive oil
Fresh Parmesan
Chard, basil, or arugula (*optional*)

- Place 1/2 c. dried porcini in small saucepan with water and sherry/marsala/port. Bring to a boil, then simmer for 1/2 hour.
- Let mushrooms sit until room temperature, then drain for use in this dish. (Keep the liquid; it can be used in the dish or as a flavoring for soups.)
- Toast nuts in heavy, dry pan until they become colored and give off a wonderful, nutty smell. Pour them onto a plate and set aside.
- Set a large pot of water to boil on high for pasta.
- Heat small, heavy skillet on medium and then add 1 Tbs. extra-virgin olive oil. Chop shallot and add to pan.
- Chop round of pancetta and add to pan with shallot. When bacon starts to crisp, turn off heat.
- *After* water in pot comes to boil, add 2 Tbs. salt. That's right—*two tablespoons!* For pasta to have a splendid taste of its own, it needs to be boiled in very salty water. Boil pasta vigorously for about 12 minutes.
- Before draining pasta, take out about 1/4 c. of pasta water and place it in a big serving bowl. This starchy water will help your sauce adhere to the pasta. Drain pasta and place in big bowl.
- Open container of Soignon and spoon half of it over pasta (you may want more!). Scrape pancetta mixture from skillet into bowl. Gently mix cheese and pancetta into pasta. Add 1 Tbs. olive oil. Add toasted nuts.
- Grate Parmesan over mixture and gently mix in again. If you choose to add some fresh greens, stack, roll, and slice them thinly, and add them to the pasta just before serving.

Day Three: Savory stack with chicken, salsa and chevre

It's challenging to cook in the heat of summer, so here's a hot entrée that can be made as easily in the toaster oven or microwave as in the oven.

Ingredients: 1 small yellow onion
2 Tbsp. extra-virgin olive oil
1 small (6 oz.) can of enchilada sauce
8–10 La Perla corn tortillas
1–2 ears of fresh corn
2 cups of Mississippi Market fresh salsa
2 cups of Mississippi Market shredded, cooked chicken (Our roasted chickens are \$2.00 off on Sundays!)

6 oz. chevre goat cheese
Fresh cilantro

- Chop onion into small pieces. Heat a heavy skillet, add olive oil, and cook onion over low heat until it starts to color. (10–12 minutes). Remove onion to a side plate.
- Pour enchilada sauce into skillet and heat to a simmer. One at a time, heat tortillas in the sauce, about 1 1/2 minutes per side; lift, drain over skillet, and place them on a second plate.
- Shuck the corn and scrape its kernels and the sautéed onions into the salsa.
- On an ovenproof plate or baking dish, place one tortilla, then some shredded chicken, a sprinkling of cheese, and a spoonful or two of salsa. Repeat until you have used up all of the tortillas. On the top one, pour the combined leftover enchilada sauce and any remaining salsa. Sprinkle a bit of cheese on top.
- Microwave in a microwave-proof roasting bag for 3 minutes or heat at 350° in a toaster oven until cheese on top is bubbly.
- Cut into wedges and sprinkle with coarsely chopped cilantro.

Serve with a small, plain green salad.