



*Chef Alan Wong Presents: Hawai'i Island Goat Dairy*

## **Guava Wood Smoked Goat Cheese in Pastry Puff**

Recipe by: Dick Threlfall, Hawaii Island Goat Dairy

1 sheet frozen puff pastry  
1 pyramid Hawaii Island Goat Dairy Guava Smoked Goat Cheese  
Fruit compote or chutney, to taste (optional)  
Egg wash

Defrost the puff pastry enough to handle. Place the goat cheese in the center of the puff pastry sheet. Pyramid can be flattened to create equal height and width for even baking purposes. Top cheese with your favorite fruit compote or chutney. Wrap the puff pastry around the cheese and seal all seams. Set in the freezer to rest for 20 minutes.

After the puff pastry has rested, take it out of the freezer and brush the top and sides with egg wash. Bake it at 350 degrees for 30 minutes. The outside should be golden brown and crispy when done.

Serves 4 – 6.