

Wine Jelly Goat Cheese Fritters

- 8 oz. log of herbed goat cheese
- 1 egg
- 1/4 cup flour
- 1 cup panko crumbs
- 1/8 cup cornstarch
- 3 tsp. Italian seasoning
- salt, pepper
- 1/2 cup oil
- 1/2 cup Basil Pinot Noir Wine Jelly
- 1 Tbsp. butter
- 1 tsp. Worcestershire
- Julienned basil for garnish

Cut the herbed goat cheese log into slices about 1/2 an inch thick. You'll want to use a sharp knife for this step. Put the slices in the fridge for half an hour to firm them up.

In a bowl, mix together the flour, panko crumbs, cornstarch, Italian seasoning, salt, and pepper. In a small bowl, beat the egg.

Take the goat cheese slices out of the fridge. One slice at a time, dip each slice in the egg first and then in the panko mixture, being sure to coat all over. Set on a plate. Once all the goat cheese slices are coated, place them in the freezer for another half an hour.

Put oil in skillet. Use enough oil to coat bottom of pan. Use a high temp oil. Heat the oil over medium heat in a skillet and fry the goat cheese slices for 1-2 minutes on each side or until golden. Remove from the skillet to a paper towel lined plate to remove excess oil.

In a small sauce pot, over low heat combine wine jelly, butter and Worcestershire until smooth. Only one minute or so. You do not want the mixture to be runny.

Top each fritter with a dollop of wine jelly mixture and a few strands of the basil. Serve immediately. These herbed goat cheese fritters are best when they are served warm.