

CASTLE HILL'S ROASTED GARLIC, CHIVE, AND GOAT CHEESE FLAN

Chef David Dailey of Castle Hill Restaurant in Austin, TX

Serves 6

Preheat oven to 350 degrees

Ingredients

3 tablespoons roasted garlic
1 teaspoon fresh minced garlic
4 ounces goat cheese
4 ounces cream cheese
2 egg yolks
1 whole egg
3/4 cup half-and-half
1/4 cup buttermilk
1/2 teaspoon salt
1/2 teaspoon white pepper, freshly ground
1 tablespoon fresh chives, finely chopped
1 teaspoon fresh thyme, minced
Pinch of paprika
Fresh chives, minced
Fresh chive blossoms (optional)

Preparation

In a food processor, mix the roasted and fresh minced garlic with the goat cheese and cream cheese until well blended; turn out into a medium bowl. In different bowl, whisk the eggs, adding the half-and-half and buttermilk. Pour into the cheese mixture, adding salt and pepper, chives, and thyme and if you want a dense flan, fold the ingredients together, but if you want a fluffy flan, whisk the ingredients together.

Pour mixture into 6 buttered 1/2-cup ramekins, sprinkling each with paprika. Place the ramekins in a larger pan, with enough water to come halfway up the sides of the ramekins. Bake in 350 degree oven for 35-45 minutes or until light golden and knife inserted comes out clean.

Serve the flan from the ramekin, or allow it to cool slightly on a rack, slide a knife around the edges of each ramekin and invert on a small plate. Garnish with fresh minced chives and a chive blossom. May be served at room temperature the next day.