



Whipped Goats Cheese

with Fresh Fig & Strawberry Honey Toasts

Creamy goat's cheese, sweet ripe figs and Mountain Mist Strawberry Honey come together on crisp artisan sourdough to create a beautifully balanced pairing that's both elegant and effortless. Finished with crunchy pistachios and fragrant fresh thyme.

SERVES 4 | PREP 15 mins | COOK 8 mins | DIFFICULTY EASY

INGREDIENTS

- 4 thick slices artisan sourdough
- 200g soft goat's cheese
- 4 fresh ripe figs, halved or quartered
- 2 tbsp Mountain Mist Strawberry Honey
- 2 tbsp pistachios, roughly chopped
- 1 tsp fresh thyme leaves
- Freshly cracked black pepper
- Extra virgin olive oil
- Pinch of sea salt flakes

METHOD

1. Lightly brush both sides of the sourdough with extra virgin olive oil.
2. Toast or grill until golden and crisp around the edges while remaining soft in the centre.
3. Spread each slice generously with soft goat's cheese.
4. Arrange the fresh figs over the cheese.
5. Drizzle generously with Mountain Mist Strawberry Honey.
6. Sprinkle over the chopped pistachios and fresh thyme leaves.
7. Finish with a pinch of sea salt flakes and a few cracks of black pepper.
8. Serve immediately while the toast is still warm.

MOUNTAIN MIST TIP

Allow the figs to come to room temperature before serving. Their natural sweetness becomes richer and pairs beautifully with creamy goat's cheese and fragrant strawberry honey.

Gather around the table.