

Marinated Sheep Cheese with Olive Oil, Thyme and Garlic

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Adapted from Ches Panisse Menu Cookbook by Alice Waters (Random House).

Ingredients

- 1 package (5-ounce) Woolly Woolly, at room temperature
- 1/3 cup extra virgin olive oil, plus more as needed
- 6 cloves garlic, peeled
- 2 fresh thyme sprigs
- Sea salt and freshly ground black pepper
- 2 dozen Niçoise olives
- Crostini for serving



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Directions

Cut the Woolly Woolly crosswise into 4 disks of even thickness. Place them in a container just large enough to hold them side by side.

Put the olive oil, garlic and thyme in a small saucepan and cook over low heat until the garlic is soft but not colored, 10 to 15 minutes. Let cool to room temperature. Add a pinch of salt and several grinds of pepper, then pour the contents of the saucepan over the cheese. Scatter the olives around and add more oil if needed to cover the cheese.

Cover the container and set aside in a cool place for 4 to 8 hours. For longer keeping, refrigerate but bring to room temperature before using.

To serve warm, transfer the marinated cheese, garlic cloves and thyme to an ovenproof ramekin and spoon over some of the oil. Bake in a preheated 375° F oven until the cheese just quivers when touched, about 4 minutes. Serve immediately.

Serves 4