



MARINATED FETA AND OLIVE SKEWERS

2 teaspoons fennel seeds
2 teaspoons orange zest
3 tablespoons orange juice
1 teaspoon cracked black pepper
4 ounces feta cheese, cut into 24 (1/2-inch) cubes
24 mint leaves
1/4 large English cucumber, seeded, and cut into 1/2-inch chunks
12 pitted green olives, halved

Special equipment: 24 (6-inch) skewers

In a medium bowl combine the fennel seeds, orange zest, orange juice, and pepper. Gently stir in the feta and marinate for 1 hour or more.

To make the skewers, place a mint leaf about 3/4-inch up the skewer, then add an olive half, then a chunk of cucumber. Gently place a cube of the marinated feta on the end.

Makes 6 servings

Cheesemonger's Note: I love the Mt. Vikos Barrel-Aged Feta for this recipe; it is more robust has is aged for depth of flavor. Enjoy this with a crisp lager like Estrella Damm.



GRILLED PIZZA WITH MOZZARELLA AND BASIL

14 ounces Basic Grilled Pizza Dough
Olive oil, for brushing
Kosher salt, for sprinkling
2/3 cup Basic Pizza Sauce
8 ounces part-skim mozzarella cheese, sliced into 1/4-inch-thick slices
8 to 10 large basil leaves, torn in half

Heat half of a gas or charcoal grill to high (about 400°F) and the other half to low (about 300°F). Divide dough in 1/2 and roll into 2 rounds about 1/4 inch thick and 10 inches in diameter. Brush the top of 1 round with olive oil and sprinkle with salt.

Lay dough oiled side down on the hotter half of the grill and brush the top with oil and sprinkle with salt. Grill dough without moving until grill marks form on the bottom, about 2 minutes.

Flip dough with a spatula or tongs to the cooler half of grill. Spread 1/2 of the sauce evenly over dough and arrange 1/2 of the mozzarella on top. Cover and grill, rotating if necessary to avoid any hot spots, until dough is lightly charred and cheese is melted, about 8 to 10 minutes.

Transfer pizza to a cutting board, top with 1/2 of the basil leaves, slice, and serve. Repeat with second round of dough and remaining toppings.

Makes 2 – 10 inch pizzas



FRESH FRUIT WITH HONEY VANILLA MASCARPONE

2 apricots, pitted and sliced
2 plums, pitted and sliced
1 kiwi, peeled and sliced
1 cup cherries, pitted and sliced
1 cup Crave Brothers Mascarpone
2 tablespoon honey
1/2 teaspoon pure vanilla extract
Seeds scraped from 1 vanilla bean
2 tablespoons heavy cream

Combine the apricots, plums, kiwi and cherries in a bowl. In a separate bowl, combine the mascarpone, honey, vanilla and vanilla seeds. Add the heavy cream and stir until combined.

Pour the mascarpone mixture over the fruit, and serve.

Makes 6 servings

Cheesemonger's Note: This recipe is the perfect way to top off a summertime meal. It doesn't get more refreshing than fresh fruit, and the mascarpone is a nice, light complement. Enjoy it with an after-dinner aperitif like an Italian Moscato.