Pistachio-Crusted Goat Cheese Bites with Fig Honey Glaze

From Rams Farm

Ingredients

8 oz goat cheese (chèvre), chilled

½ cup shelled pistachios, finely chopped

2 tbsp honey 1 tbsp fig jam

1 tbsp olive oil (optional, for drizzling)

Crackers or toasted baguette slices, for serving Fresh thyme or rosemary, for garnish

Directions

1. Prepare the coating: Place chopped pistachios in a shallow dish
2. Form the cheese bites: Roll chilled goat cheese into small 1-inch balls
3. Gently press each ball into the pistachios, coating evenly on all sides
4. Chill for 10–15 minutes to firm up
5. Make the fig honey glaze: In a small saucepan over low heat, whisk together honey and fig jam until smooth and slightly runny (about 1–2 minutes)
6. Assemble and serve: Arrange goat cheese bites on a serving plate or board and drizzle the warm fig honey glaze over the top
7. Optional: Garnish with fresh thyme and a light drizzle of olive oil for extra shine
8. Serve with crackers or toasted baguette slices

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