

## Goats cheese tapas

### Ingredients:

French stick  
Goats cheese  
Fresh mango cut into cubes  
Extra virgin olive oil  
Ground pepper

### Method:

Cut the French stick into 1cm slices and toast lightly  
Drizzle with olive oil  
Cut the goats cheese into slices  
Place the cheese on the toasted bread  
Add a cube of fresh mango on top of the cheese  
Sprinkle with ground pepper to taste  
Warm through under a grill or indirect heat on a BBQ  
Serve with other tapas as a meal or as a starter  
at a BBQ

*These tapas were first enjoyed at La Chatilla Gastrobar in Logrono, Northern Spain, by Gordon whilst on a cycling holiday with some of the Baslow Bikers.*

