

Petit Bûcheron de Chèvre



Mike – 4 Guys and a Tomato

Event: 8/16/2025 - Bainbridge

Inspired by: Café Campagne

This “Little Lumberjack” will certainly delight you. Petit Bûcheron de Chèvre (a semi-aged French goat cheese) on Croustade with Frisée & Arugula Salad in Scallion Vinaigrette. This dish is a classic bistro-style goat cheese salad.



Ingredients

For the Goat Cheese Croustade:

- 4 slices of Petit Bûcheron de Chèvre (about ½ inch thick)
- 4 slices of baguette or rustic bread (about the same diameter as the cheese)
- Olive oil or melted butter (for brushing)
- Optional: cracked black pepper or herbes de Provence

For the Salad

- 1 small head frisée (cleaned and chopped)
- 2 cups baby arugula
- Optional: a few shavings of fennel or radish for crunch

For the Scallion Vinaigrette:

- 2 scallions (white and light green parts), finely chopped
- 2 teaspoons Dijon mustard
- 2 tablespoons red wine vinegar (or sherry vinegar)
- 6 tablespoons extra-virgin olive oil
- Salt and pepper to taste



Directions

1. Make the Scallion Vinaigrette:

- In a small bowl, whisk together the Dijon mustard and vinegar.
- Slowly whisk in the olive oil until emulsified.
- Stir in chopped scallions.
- Season with salt and freshly ground black pepper to taste.
- Let sit for 10–15 minutes to let the scallion flavor develop.

2. Prepare the Croustades:

- Preheat oven to 400°F (200°C).
- Lightly brush the bread slices with olive oil or butter.
- Toast the bread slices in the oven for about 5–7 minutes until golden but not hard.
- Place a slice of Petit Bûcheron goat cheese on each toast.
- Return to the oven (or place under a broiler) for 3–5 minutes, just until the cheese is soft and starting to melt slightly at the edges. You want it warm, creamy, and still holding shape.

3. Assemble the Dish:

- In a large bowl, toss the frisée and arugula lightly with the scallion vinaigrette (don't overdress).
- Plate the salad in a mound on individual plates.
- Top or flank each salad with a warm goat cheese croustade.
- Optional: finish with a drizzle of vinaigrette, cracked pepper, and/or microgreens.

4. 🍷 Pairing Suggestion:

- A crisp white wine like Sancerre (Sauvignon Blanc) or a lightly chilled Beaujolais pairs beautifully.

4x the ingredients

16 - 4 slices of Petit Bûcheron de Chèvre (about ½ inch thick)

16 - 4 slices of baguette or rustic bread (about the same diameter as the cheese)

4 - 1 small head frisée (cleaned and chopped)

8 - 2 cups baby arugula

8 - 2 scallions (white and light green parts), finely chopped

8 - 2 teaspoons Dijon mustard

~~**8** - 2 tablespoons red wine vinegar (or sherry vinegar)~~

~~**24** - 6 tablespoons extra virgin olive oil~~

Olive oil or melted butter (for brushing)

Cracked black pepper or herbes de Provence

Salt and pepper to taste