

Smoked Gouda with Honey & Espresso Balsamic Vinegar



This is an easy appetizer that was inspired by a dish I had in Tuscany. I used smoked Gouda and paired it with honey and espresso balsamic vinegar. You can use any good quality balsamic but I chose the espresso balsamic to counterbalance the smoky taste of the Gouda.

Ingredients

Smoked Gouda*
2 TBS Honey
1 TBS Espresso Balsamic Vinegar*
¼ C Toasted Walnuts (optional)
Crackers

Directions

Place the cheese in a microwave safe rimmed dish. Microwave on high for 15 seconds. Pour the honey over the cheese then drizzle the espresso balsamic over the honey. Spread the toasted walnuts around the cheese. Serve immediately with a selection of your favorite crackers.



* Pronto Substitutes

Smoked Gouda – You can use any semisoft cheese such as fontina.

Espresso Balsamic Vinegar – You can use any good quality aged balsamic vinegar or balsamic glaze.

Website: www.nickverna.com

Blog: www.italian-fusion.blogspot.com

Email: casaverna@nc.rr.com

Pinterest: www.pinterest.com/nickverna

Twitter: [@foodienick](https://twitter.com/foodienick)

Facebook: <http://www.facebook.com/casaverna>

Copyright © 2013 by Nicholas Verna. All Rights Reserved. No part of this recipe may be reproduced in any form or by any electronic or mechanical means including information storage and retrieval systems without written permission from the author.