

## **Crème de Chèvre Aux Herbes**

### **Restaurant Le Yaca**

#### **Ingredients:**

- ½ lb goat cheese, room temperature
- ¾ C sour cream
- ½ tbsp Worcestershire sauce
- 1 minced green onion, green and white part
- 1 tbsp minced fresh tarragon
- 2 tbsp minced fresh parsley
- ¼ C minced fresh chives
- 6 dashes Tabasco sauce

#### **Method:**

Put all the ingredients into a food processor and pulse several times until well blended but not pureed. It keeps several days in the refrigerator, but it is better served at room temperature.