

Tasty goaty treats

One idea mentioned is to make goaty treats to sell at fundraising events. So, what are you waiting for? Get cooking!

Grilled aubergine and goat's cheese pizza

Ingredients

| | |
|-------------------------------------|--|
| 1 x deep and crispy pizza base | 150g mild Welsh goat's cheese |
| ½ x 300g tub fresh Napolitana sauce | 75g Italian grilled aubergines in olive oil. |

Method

1. Preheat the oven to 220°C, 425°F, Gas Mark 7
2. Spread the pizza base with the Napolitana sauce
3. Top with the cheese and aubergines. Place the pizza directly onto the oven shelf and cook for 10-15 minutes.

Banana milkshake

Ingredients

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|-----------------------|------------------------|
| 300ml goat's milk | 5ml spoon clear honey. |
| 1 ripe banana chopped | |

Method

4. Place all the ingredients in a food processor or blender and whizz for 15 seconds until smooth
5. Pour into tall glasses; serve immediately with straws.

Coconut slush

Ingredients

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|-------------------------------|-----------------------------|
| 25g creamed coconut | 300ml goat's milk |
| 2 x 15ml spoons boiling water | 2 x 5ml spoons clear honey. |

Method

6. Blend the coconut to a paste with the boiling water then mix in the milk and honey
7. Turn into a rigid freezer-proof container, cover and freeze for about two hours, until half frozen
8. Turn into a food processor or blender and work for 5-10 seconds until smooth. Pour into glasses.

Goat dropping biscuits (makes 12)

Ingredients

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|------------------------|---|
| 1½ cups of plain flour | 4 tbsp caster (superfine) sugar |
| 1 tbsp cocoa powder | ¾ cup butter (softened) |
| | 50g / 1¾ oz of dark chocolate chopped finely. |

Method

9. Lightly grease a baking tray
10. Place all the ingredients in a bowl and mix well
11. When the mixture has formed into dough, knead lightly
12. Divide the dough into approx 12 balls and flatten slightly with a fork
13. Bake in a preheated oven 160°C, 325°F, Gas Mark 3 for 40 minutes until firm and golden