



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Pesto and Goat Cheese Popovers

Makes 6 large popovers

Preheat oven 375°F

Generously butter each cup

1 cup whole milk
¼ cup butter, melted
3 large eggs
1 cup flour
¼ teaspoon salt
½ cup soft goat cheese
¼ cup pesto

In a large mixing bowl with a pouring spout, whisk eggs until frothy
Whisk in melted butter and milk
Add flour and salt and whisk until just mixed - batter should be lumpy
Divide batter between cups.

Mix goat cheese and pesto together then drop by tablespoons on top of the batter in each cup.
Place in oven for 50 minutes
At 50 minutes, quickly open oven door and make a small slit in the top of each pudding to allow some steam to escape.
Bake another 5 minutes.
Remove from oven and serve.

THE LOVE: Have the milk and eggs at room temperature. If you don't have homemade pesto on hand, commercial will do just fine!