

## Rosemary Goat Cheese Mold with Fig Jam Topping



3 8 oz packages cream cheese

1 10 oz log goat cheese

3 tablespoons chopped fresh rosemary

2 tablespoons honey

1 tablespoon coarsely ground pepper

2-3 cups fig jam

Garnish with fresh rosemary sprigs and serve with water crackers

Process cream cheese and goat cheese with rosemary, honey and pepper in food processor, just until mixed (too long and mixture will be too soft). Line a 5 cup mold with plastic wrap, and spoon mixture into it. Cover with more plastic wrap and chill overnight.

Unmold unto a serving dish and peel off plastic wrap. Spoon fig jam over the molded cheese. Garnish with fresh rosemary sprigs. Serve with water crackers.