

SIDE DISH

Long Stem Strawberry Stuffed with Purple Haze Goat Cheese

5 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
15 min	15 min	10	\$1.11	245 kcal



Long Stem Strawberry Stuffed with Purple Haze Goat Cheese requires about 15 minutes from start to finish. For \$1.11 per serving, you get a side dish that serves 10. One serving contains 245 calories, 6g of protein, and 22g of fat. 1 person were glad they tried this recipe. It is brought to you by Fo...

Ingredients

- ☐ 10 servings Freshly ground black pepper
- ☐ 10 fresh mint leaves
- ☐ 2 tablespoons heavy cream
- ☐ 10 servings Olive oil, for brushing
- ☐ ¼ pound fresh brioche
- ☐ ½ pound goat cheese (recommended: Purple Haze)
- ☐ 5 long stem strawberries
- ☐ 10 servings Salt

Method

- 1 Whip heavy cream into goat cheese until mixture is smooth and creamy.
- 2 Prepare strawberries by picking leaves off of the stem and cutting them in half. Use a melon baller to scoop out a hole in the strawberry.
- 3 Using a pastry bag and tip, pipe goat cheese filling into the strawberry.
- 4 Garnish with mint leaves.
- 5 Preheat oven to 350 degrees F.
- 6 Cut brioche into cracker size pieces.
- 7 Brush with olive oil and season with salt and pepper. Toast in oven until hard like a cracker. When cooled, pipe just a little goat cheese on the cracker and top with a filled strawberry.

Nutrition per serving

245

KCAL

6 g

PROTEIN

22 g

FAT

6 g

CARBS

Saturated Fat

7.4 g · 46% of daily needs

Sugar

0.3 g · 0% of daily needs

Sodium

331 mg · 14% of daily needs

Cholesterol

33.2 mg · 11% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/long-stem-strawberry-stuffed-with-purple-haze-goat-cheese-148192