

Warm goat's cheese salad

With a walnut and olive oil vinaigrette, this delicious salad makes a really simple, yet sophisticated starter or light lunch, ideal for the summer and al fresco dining.



Shopping list (for 2 servings):

- 2 large slices of goat's cheese, approx. 2.5 cm thick, with the rind on, cut from a log (preferably from a cheese counter/deli)
- Mixed green salad leaves (lettuce, romaine, baby spinach, endive, cos etc.)
- Honey
- Walnuts
- Crusty baguette to serve
- Optional extras: Pear/apple slices, figs
- ...and for the dressing:
- Walnut oil
- Olive oil
- Red wine vinegar
- Dijon mustard
- Sugar

Method

Wash the mixed salad leaves and spin them dry in a salad spinner. Place to one side.

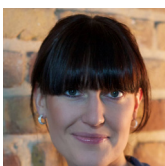
Prepare the vinaigrette dressing by adding 2-3 tablespoons of walnut oil, 1-2 tablespoons of red wine vinegar and 2-3 tablespoons of very good quality olive oil to a bowl. Season with a pinch of salt and freshly ground black pepper. Add half a teaspoon of Dijon mustard and a sprinkle of sugar to sweeten. Mix together and add more oil/vinegar/seasoning to taste.

Arrange the goat's cheese slices on an oven tray, drizzle with honey and warm in the oven at 180 degrees Celsius for a few minutes, until they start melting slightly.

Place the salad leaves in a large bowl and toss well with most of the dressing.

Arrange the salad in two bowls or on two deep plates and gently place the goat's cheese rounds on the top, adding the rest of the dressing. Sprinkle with roughly chopped walnuts and serve immediately with a crusty baguette.

You can also add chopped figs, pear and apple if you wish.



Contributed by
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One in a series of recipes contributed by our volunteers

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