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by Liz Robb

Goats Cheese Salad



Ingredients

30g walnut halves
4-5 fresh dates
20g candied peel
250g mixed salad leaves eg. wild rocket, red chard, baby spinach
130g baby plum tomatoes
1 pomegranate
200g goat's cheese
2 teaspoons of runny honey
3 tablespoons of balsamic vinegar
1 orange
Flatbread or fresh crusty bread

Servings
4
Person

Preparation

- 1 Roughly chop the walnuts and remove the stones from the dates. Briefly blitz together the walnuts, dates and candied peel to chop everything very small, then mix together in a small bowl and place in the fridge to chill.
- 2 Arrange the mixed leaves on individual plates, or on a large sharing platter. Chop the baby plum tomatoes in half and arrange them amongst the leaves.
- 3 Take the seeds from the pomegranate and scatter a small handful over each plate of salad.
- 4 Pinch small amounts of the sticky walnut mixture to make tiny clusters and scatter them onto each plate of salad.
- 5 Chop the goats cheese into small pieces and divide between the plates of salad.
- 6 Warm the honey, balsamic vinegar and 2 tablespoons of juice squeezed from the orange together in a small saucepan. Simmer for about 3 minutes, stirring occasionally. Allow to cool slightly and thicken to a loose syrup, then drizzle warm over each plate of salad.

Cooks Note

I first ate this lovely variation of a goat's cheese salad during a recent visit to Nepal, such a beautiful dish to eat on a hot sunny day! This is my version, a perfect sharing plate for

lunch served with fresh flatbread or crusty white bread.

Or, alternatively, small plates of this, easy to prepare but colourful and attractive, would make a simple, light and delicious starter, maybe for Christmas day.

Serves 4.
