

Posted on 20 December 2016

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.