







Beckett's Farm

STARTERS

Goats Cheese Salad



Method

-  175g mixed salad leaves
-  8 goat's cheese balls or cubes
-  2 tbsps rapeseed oil
-  1-2 tbsps vinegar
-  Salt and pepper
-  3 tbsps chopped walnuts

1. Preheat grill to medium heat.
2. To make the salad dressing, whisk the rapeseed oil and vinegar together vigorously so that the oil & vinegar are fully combined. Season with salt and pepper.
3. Place the all salad leaves into a bowl, toss the salad and dressing together in a bowl and sprinkle with walnuts.
4. Grill Goats cheese balls or cubes under the grill until tops are golden brown (approximately 5 minutes), then remove gently from the grill and place over the top of the salad.

