

WARM GOAT CHEESE SALAD



Serves 6

Ingredients

- 15 ounces soft goat cheese
- 1 tablespoon minced fresh thyme
- 1/2 cup coarsely chopped walnuts
- 1/4 cup balsamic vinegar
- 1 teaspoon Dijon mustard
- 1/2 teaspoon dried basil
- 1/4 cup extra virgin olive oil
- 12 slices French baguette
- 1 pound mixed salad greens

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Directions

Preheat oven to 350 degrees.

Divide the cheese into six portions (about 2 1/2 ounces each) and shape into flat rounds. Sprinkle each round with fresh thyme, salt, and pepper. Coat with chopped walnuts. Place cheese rounds in the freezer until very firm, about 20 - 30 minutes, but do not let them freeze. Once chilled, the cheeses may be kept in the refrigerator for up to 1 day.

Whisk together vinegar, mustard, and basil. Gradually whisk in olive oil until fully combined. Season with salt and pepper and set aside.

Cover a baking sheet with foil. Arrange bread slices on the baking sheet and brush with olive oil on both sides of each slice. Bake until crisp and golden, about 12 minutes. Remove bread to a separate platter and keep the baking sheet ready.

Heat 1 tablespoon olive oil in a sauté pan over medium heat. Add goat cheese rounds and cook until the nuts are browned, 1 - 2 minutes. Transfer cheeses to the baking sheet and bake until warmed through, about 5 minutes.

Toss the greens with vinaigrette. Adjust seasoning as needed. To serve, divide salad among six plates. Add two pieces of toast and top with a warm goat cheese round.