

Salad with grilled goat's cheese

With orange and hazelnuts

Serves 4

Ingredients

SALAD

- **1** log of goat's cheese
- **1** part-baked baguette
- **100 g** lamb's lettuce
- **1 bunch** rocket
- **½ bunch** chives
- **50 g** shallot, very finely chopped
- **1** orange
- **1 tbsp** roasted hazelnuts

DRESSING

- juice of **1** lime
- **1 tbsp** honey
- **½ tbsp** mustard
- **½ tbsp** sugar
- **100 ml** mild olive oil
- **1 tbsp** balsamic vinegar
- salt and pepper

Method

PREPARATION

1. Slice the baguette 1 cm thick. Slice the goat's cheese 1 cm thick and place it on the bread.
2. Wash and dry the salad leaves and gently mix with the shallot.
3. Cut the chives into 2 cm pieces; set a few whole chives aside to garnish. Mix the rest through the salad.
4. Blend the honey, lime juice, mustard, olive oil and balsamic vinegar with the stick blender into a dressing. Season with salt, pepper and sugar.
5. Cut the orange into segments without the membrane.

TO SERVE

6. Set out the plates. Place a little salad in the centre and arrange the orange around it.
7. Grill the goat's cheese until golden.
8. Drizzle the salad with dressing and divide the grilled goat's cheese on top.
9. Spoon a little more dressing around the salad and garnish with the whole chives and roasted hazelnuts.
10. Serve straight away, while still warm.

EQUIPMENT

Knife, chopping board, salad spinner, stick blender, baking tray, grill or oven