

# Crispy goat cheese parcel with fresh basil and honey |

**Recipe for 4 servings / 12 tapas**

## Description

Crispy phyllo dough stuffed goat cheese with apple, walnuts, honey and basil with salad greens and a lemon vinaigrette.

## Note

Mix your salad at the last moment to prevent acidity burning by the dressing.

## Ingredients

### For the crispy phyllo

- 6 Unit(s) Phyllo dough
- 50 Gr Butter
- 300 Gr Fresh goat cheese
- 1 Unit(s) Golden delicious apple
- 40 Gr Walnuts
- 1 Unit(s) Shallot
- 4 Sprig(s) Chives
- 60 Ml Honey
  
- Salt and pepper

### For the salad and the dressing

- 10 Ml Dijon mustard
- 30 Ml Lemon juice
- 30 Ml Vegetable oil
- 30 Ml Olive oil
- 5 Sprig(s) Basil
- 4 Handful(s) Arugula salad
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### General preparation

Cut the apple into small cubes. Crush the walnuts. Chop the shallot. Chop the basil leaves.

### Preparing the goat cheese stuffing

In a bowl, using a fork, beat the goat cheese. Gradually add the following ingredients: shallots, apple and walnuts. Season with salt and pepper. Reserve. You can mix the goat cheese with a little cream for your convenience.

### Preparation of crispy phyllo parcel

Using a pastry brush, brush each sheet of phyllo with melted butter. Stack 3 leaves with butter inside. Repeat the operation with the left over sheets. Cut phyllo into 2 squares. Place the cheese filling in the center of each square of phyllo pastry. Seal your square so as to form bundles. Tie the bundle with 2 chives. Cook your parcels in the oven for 10 to 15 minutes. They should be golden brown.

### Preparation of the dressing

In a large bowl, mix Dijon mustard with lemon juice. Stir in vegetable oil and olive oil while whisking. Season with salt and pepper. In a large bowl, mix lettuce with chopped basil leaves and season your lettuce with dressing.

### To serve

Serve a portion of salad in each bowl and place a phyllo parcel on top and finish by drizzling with honey.

**Bon appétit!**