

Goat cheese ball salad with walnuts and crispy smoked bacon

Recipe for 4 persons

Description

Mesclun salad dressed with a cider vinegar dressing, accompanied by goat cheese balls rolled in walnuts and crispy bacon smoked with applewood.

Note

Ask your butcher to cut you slices of thick bacon lardons to be plump.

Ingredients

For the salad

- 4 Handful(s) Mixed greens
- 200 Gr Smoked bacon
- 0.50 Box(es) Cherry tomatoes
- 6 Sprig(s) Chives

For the garnish

- 200 Gr Fresh goat cheese
- 100 Gr Walnuts

For the dressing

- 30 Ml Apple cider vinegar
- 15 Ml Dijon mustard
- 60 Ml Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

General preparation

Roast the walnuts in the oven for 8 minutes. Once the nuts cooled down, chop them finely. Cut the piece of bacon in lardons and cut the cherry tomatoes into quarters.

Preparation of the garnish

Cut the goat cheese into small pieces about 1.5 cm square. Form balls by rolling them in your hands, then roll them in nuts crush. In a skillet, fry bacon until crisp. Drain and transfer to paper towels.

Preparation of the dressing

Whisk the vinegar with mustard and a pinch of salt. Stir the oils to create a mesh uniform dressing.

To serve

At the last moment, mix the mesclun, tomatoes, bacon and dressing. Adjust the seasoning. On your plate, place a serving of mixed salad, garnish with goat cheese ball.

Bon appétit!