Salad with Quebec goat cheese, Espelette pepper and confit shallots with maple syrup

Recipe for 4 persons

Description

Mesclun salad with honey and white balsamic dressing served alongside goat cheese croutons with confit shallots.

Note

Mix your salad with your dressing at the last moment only to prevent wilting. In addition, we recommend you sprinkle some fleur de sel on your croutons to add a little texture.

Ingredients

For the dressing and the salad

- 15 Ml Dijon mustard
- 15 Ml Honey
- 30 Ml White balsamic vinegar
- 60 Ml Olive oil
- 1 Unit(s) Red pepper
- 4 Handful(s) Mixed greens
- 2 Pinch(es) Espelette pepper
- 10 Sprig(s) Chives

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

For the croutons

- 0.50 Unit(s) Baguette
- 240 Gr Ripened goat cheese

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

For the confit shallots

- 8 Unit(s) Shallot
- 4 Sprig(s) Thyme
- 2 Tbsp Maple syrup

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

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

General preparation

Slice the goat cheese. Cut red pepper into strips. Mince the shallots. Chop the chives. Chop the fresh

thyme.

Preparations of confit shallots

In small pan, heat up a drizzle of olive oil over medium heat. Add shallots, fresh thyme, a pinch of salt, a pinch of pepper and cook until melting soft, stirring occasionally.

Preparation of goat cheese croutons

Cut the baguette in thin slices diagonally. Let cook for 5 minutes in the oven to dry slightly. Place a bit of shallots on each croutons and then cover with a slice of goat cheese. Broil for 3 to 4 minutes in the oven just before serving. Garnish with chives.

Dressing preparation

In a bowl, mix mustard, balsamic and honey with a whisk, incorporating the olive oil in a drizzle. Season with salt and pepper.

To serve

In each plate, place the salad seasoned with vinaigrette and garnish with red pepper strips. Place the goat cheese croutons on the salad and sprinkle with Espelette pepper.

Bon appétit!