



Toasted Goat's Cheese Salad

Serves 4

ingredients

2 thick slices sourdough bread
100g/4oz vegetarian goat's cheese, thickly sliced
50g/ 2oz chopped sundried tomatoes
1/2 head frisee lettuce, chopped

1 head chicory, broken into leaves
25g/1oz walnuts
4 tbsp olive oil
2 tbsp red wine vinegar

process

1 Heat a grill and toast the sourdough bread lightly. Cut the bread into 5cm/2in croutons and place a slice of goat's cheese on each one. Grill lightly to half melt the cheese.

2 Arrange the salad leaves and walnuts in a large bowl. Mix the oil and vinegar together with a little salt and

pepper and toss into the salad. Add the sun-dried tomatoes and scatter over, then add the croutons and serve immediately

Non-Vegetarian Variation

Use standard goat's cheese, omit the sundried tomatoes, and replace with 100g/4oz lightly grilled and chopped bacon.

