

OZO GOAT CHEESE SALAD FLAVOURED WITH THYME, VINAIGRETTE OF NUT OIL AND HONEY



Type of dish :

Entrée

Categories :

Dairy and egg products and derivatives

Ingrédients

- ✓ 2 fresh Ozo goat cheeses- 4 flaky pastry rounds 10 cm in diameter
- ✓ 4 flaky pastry rounds 15 cm in diameter
- ✓ 1 dash of cream
- ✓ fresh thyme
- ✓ 1 egg yolk
- ✓ mixed salad
- ✓ roasted almonds
- ✓ chopped nuts
- ✓ chopped chives
- ✓ tomato cubes
- ✓ vinaigrette
- ✓ 4 tablespoons of nut oil
- ✓ 1 tablespoon of Xeres vinegar
- ✓ 1 tablespoon of acacia honey
- ✓ salt
- ✓ pepper

Preparation

Mix the goat cheese, the cream and the thyme and a little pepper into a homogeneous mass. Arrange the flaky pastry rounds (10 cm) on the table, dip in egg yolk, arrange a quenelle of goat cheese in the centre, and cover with the other rounds (15 cm). Seal well and cut off the excess pastry. Glaze again and cook in the oven for 15 min at 200°C. Make the vinaigrette by mixing all the ingredients and warming it*. Season the salad, decorate attractively and serve immediately.

*how to warm a vinaigrette? By pouring it into a saucepan left beside a source of heat. Or pour it into a hot casserole.

La Bergamote

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