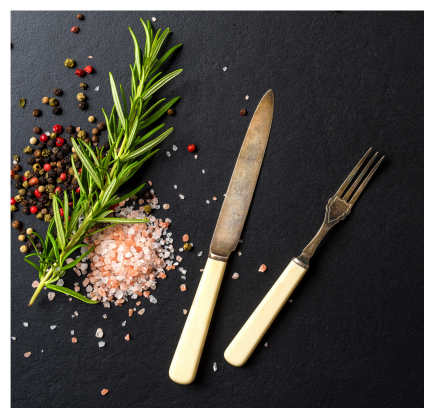


# Goat Cheese Salad

by restaurant

...Grey



## Ingredients (one serving):

### SALAD

- 80 g mixed salad greens
- 30 g cherry tomatoes
- 25 g grapes
- 20 g cherry apples in light syrup
- 15 g pickled mini Amazon peppers
- 15 g sprouts (sunflower or whatever is available at your local market)
- 5 g balsamic vinegar pearls

### GOAT CHEESE CROQUETTES

- 100 g fresh goat cheese (chèvre)
- 15 g potato starch
- 30 g Panko (Japanese-style) bread crumbs
- 1 hard-boiled egg

### LIGHT SESAME DRESSING

- 10 g sesame oil (Asian style)
- 5 g sesame seeds (black and white mix)
- 5 g soy sauce
- 5 g rice vinegar
- 10 g honey



Step-by-step:

### GOAT CHEESE CROQUETTES

- Roll the goat cheese into small balls (about 20 g each).
- Dust the goat cheese balls with starch. Coat with the beaten egg and roll in the breadcrumbs. The balls are best made in advance and chilled before frying.
- Heat the vegetable oil in a cast-iron skillet over medium-high heat. Gently drop in the chilled croquettes. Fry until golden brown on all sides, about 1 minute per side. Transfer to paper towels to drain.
- Mix all of the dressing ingredients together until well blended, and then add the sesame seeds.
- Put mixed dressing on the salad and serve in the plate. Place fried croquettes on top.