



Chile Crusted Warm Goat Cheese Salad with Candied Walnuts and Balsamic Vinaigrette

Serves 4

Ingredients

1 pound Mystery Bay Farm Chèvre
1/4 ancho chile, toasted in a dry pan, ground in a coffee grinder
1/4 cup pistachio nuts, toasted in a dry pan, ground
1/4 cup bread crumbs (Japanese panko, if available)
1 tablespoon olive oil
Balsamic Vinaigrette, recipe follows
Hot Candied Walnuts, recipe follows

Preparation

Crust the cheese with the chile, nuts and bread crumbs and a little salt. Heat 1 tablespoon olive oil in a nonstick pan on medium heat. Place the crusted cheese in the pan. Heat for 45 seconds, turn with a spatula, and heat for another 45 seconds.

On each of 4 plates, place a round of crusted goat cheese. Drizzle with Balsamic Vinaigrette and sprinkle with the Hot Candied Walnuts.

Balsamic Vinaigrette:

1/2 cup good olive oil
1/4 cup balsamic vinegar
2 shallots, minced
1 teaspoon finely chopped fresh thyme leaves
1 teaspoon finely chopped fresh rosemary leaves
Salt and freshly ground black pepper
Combine all ingredients and season with salt and pepper

Hot Candied Walnuts:

1 cup shelled walnuts
1/4 cup sugar
1/4 teaspoon cayenne pepper
1/8 teaspoon salt

In a large saute pan on medium heat, place all ingredients. Keep the pan moving until the sugar melts and the ingredients are all melted together (be very cautious, can burn easily). Pour mixture onto a greased sheet pan. Leave out to cool. When cool, chop into small pieces. Set aside until needed.

Recipe from Michelle Bernstein, Food Network