

Warm breaded goat's cheese salad

Sommelier's accord



Quincy is a fresh, fruity wine with citrus and acacia aromas. This wine goes wonderfully well with regional goat's cheeses such as Chavignol.

Serve between 11 – 13°C



PREPARATION TIME

30-40 minutes

PORTIONS

4 persons

INGREDIENTS

Ingredients for the salad base:

- 1/2 pumpkin
- 200 g lentils
- 80 g rocket or spinach shoots
- 40 g hazelnuts
- 4 slices of cured ham
- A few pomegranate seeds
- 1 tablespoon honey
- salt and pepper

Ingredients for breaded cheese:

- 2 Chavignol cheeses
- 50 g flour
- 1 egg
- 80 g classic breadcrumbs or panko breadcrumbs
- salt and pepper
- 1 small pan of frying oil

Ingredients for the sauce:

- 5 tablespoons oil
- 1/2 lemon
- 2 tablespoons balsamic vinegar
- 1 teaspoon honey
- salt and pepper

PREPARATION

1 - Start by cooking the lentils according to the packet instructions.

2 - Place the diced pumpkin on a baking tray lined with baking parchment. It is not necessary to remove the skin. Season with salt, pepper, thyme and a tablespoon of honey. Bake at 200°C for 25 to 30 minutes.

3 - Prepare the breaded cheeses:

Put the flour in a shallow dish. In a second bowl, beat the egg and in a third bowl, pour in the breadcrumbs and season with salt and pepper. Cut the cheeses in half lengthways and roll each piece in the flour, then in the egg and then in the breadcrumbs.

Repeat in the egg and breadcrumbs to make an airtight coating. Fry the cheeses for around 3-4 minutes in hot oil (around 180°C) until they are nicely coloured.

4 - In a salad bowl, mix the warm pumpkin with the lentils, spinach or rocket shoots, hazelnuts, diced ham and a few pomegranate seeds.

Make the sauce by mixing all the ingredients together and seasoning.

Arrange the still-warm cheeses on top and serve immediately!

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