

COCOA

LAVENDER

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Mixed Baby Greens with Fried Goat Cheese and Pears

4 ounces fresh goat cheese (*chèvre*)
1 egg, beaten in a wide bowl
2 tablespoons flour
¼ cup panko breadcrumbs
3 tablespoons walnut oil
1 tablespoon lemon juice
½ teaspoon Dijon mustard

pinch sugar
salt and freshly ground pepper, to taste
8 ounces mixed baby greens
2 tablespoons olive oil, for frying
2 small firm-ripe pears
2 tablespoons coarsely chopped pistachios

Slice goat cheese log into 8 disks, about ¼-inch thick. Coat them with flour, then dip in the beaten egg, and finally press them into the panko breadcrumbs. Set cheese disks on a plate and refrigerate them until ready to fry (may be done ahead). Whisk together the walnut oil, lemon juice, Dijon mustard, sugar, salt, and pepper until emulsified. Mix lettuces with the dressing and divide among two serving plates, leaving room for pears and cheese. Place olive oil in a skillet heated to medium high. Sauté the cheese disks on both sides until golden; drain on paper towels. Using a mandoline or a sharp knife, slice ⅛-inch thick slices from the center of the pear and arrange on the plates. Add extra cubes of pear to the salad, if desired. Add fried goat cheese disks, sprinkle the salad with pistachios, and serve immediately. Serves 2 as a main course.