



Goat cheese salad with ham and grapes



Ingredients

- 400 grams Young goat cheese, cut into cubes or strips
- 50 gram unsalted cashew nuts or walnuts
- red lettuce or oak leaf lettuce
- 200 gram ham on the bone, cut into strips
- 200 grams of seedless white grapes
- For the dressing:
 - 3 tablespoons of olive oil
 - 2 tablespoons red fruit vinegar or apple juice
 - freshly ground pepper and salt
 - 0.5 apple or piece of cucumber, peeled and grated

Preparation

Toast the nuts in a dry hot frying pan. Divide the lettuce among four plates. Arrange the goat's cheese, ham on the bone and grapes on top. Mix the dressing ingredients and drizzle over the salad. Sprinkle the dish with the toasted nuts. Delicious with nut bread or wholemeal bread.

TIPS Instead of Young goat's cheese, try Young sheep's cheese or Smoked cheese.
Replace ham on the bone with crispy fried bacon or lean smoked bacon bits.