

## *Winter salad with goat's cheese and orange vinaigrette*

Serves 4

### INGREDIENTS

For the salad:

**40g walnuts**

150g lamb's lettuce or lettuce mix

2 cooked beetroots

2 figs

1 blood orange

1 orange

seeds of ½ pomegranate

For the dressing:

4 tbsp olive oil

**2 tbsp white wine vinegar**

blood orange juice/orange juice

1 tsp honey

Salt, pepper

For the goat's cheese:

**200g goat cheese (roll)**

1 sprig of rosemary

2 tbsp honey

### **ALLERGENS HIGHLIGHTED IN**



### PREPARATION

Roast the walnuts without oil in a pan. Chop coarsely and set aside. Wash the lettuce and spin dry. Cut the beetroots into strips, the figs into wedges.

Peel and fillet the oranges. Set the fillets aside, squeeze the juice from the rest of the oranges, collect the juice. Mix with oil, vinegar and honey to make a dressing. Season with salt and pepper.

Preheat the oven to 230 C Grill option.

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### PREPARATION

Cut the goat's cheese into 2 cm thick slices, place on a baking sheet lined with baking paper. Pluck rosemary needles from the stems, chop finely. Spread honey and rosemary on the goat's cheese.

Gratinate the goat's cheese in the preheated oven (2nd rack from the top) for about 5 minutes.

Mix the salad with dressing, arrange on plates with orange fillets, beets, figs and goat cheese. Serve sprinkled with walnuts and pomegranate seeds.

Tip: For a Christmas touch, toast 4 slices of bread, cut out stars and serve with the salad!