

Salad with Quebec goat cheese, Espelette pepper and confit shallots

Recette pour 4 personnes

Description Mesclun salad with honey and white balsamic dressing served alongside goat cheese croutons with confit shallots.

L'idée déco Mix your salad with your dressing at the last moment only to prevent wilting. In addition, we recommend you sprinkle some fleur de sel on your croutons to add a little texture.

Ingrédients

For the dressing and the salad

- 15 Ml Dijon mustard
- 15 Ml Honey
- 30 Ml White balsamic vinegar
- 60 Ml Olive oil
- 1 Unit(s) Red pepper
- 4 Handful(s) Mixed greens
- 2 Pinch(es) Espelette pepper
- 10 Sprig(s) Chives

- Vegetable oil
- Olive oil
- Salt and pepper
- Butter

For the croutons

- 0.50 Unit(s) Baguette
- 240 Gr Ripened goat cheese

- Vegetable oil
- Olive oil
- Salt and pepper
- Butter

For the confit shallots

- 8 Unit(s) Shallot
- 4 Sprig(s) Thyme

- Vegetable oil
- Olive oil
- Salt and pepper
- Butter

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

General preparation

Slice the goat cheese. Cut red pepper into strips. Mince the shallots. Chop the chives. Chop the fresh thyme.

Preparations of confit shallots

In small pan, heat up a drizzle of olive oil over medium heat. Add shallots, fresh thyme, a pinch of salt, a pinch of pepper and cook until melting soft, stirring occasionally.

Preparation of goat cheese croutons

Cut the baguette in thin slices diagonally. Let cook for 5 minutes in the oven to dry slightly. Place a bit of shallots on each croutons and then cover with a slice of goat cheese. Broil for 3 to 4 minutes in the oven just before serving. Garnish with chives.

Dressing preparation

In a bowl, mix mustard, balsamic and honey with a whisk, incorporating the olive oil in a drizzle. Season with salt and pepper.

To serve

In each plate, place the salad seasoned with vinaigrette and garnish with red pepper strips. Place the goat cheese croutons on the salad and sprinkle with Espelette pepper.

Bon appétit!