

# Goat cheese ball salad with walnuts and crispy smoked bacon

**Recipe for 4 persons**

## Description

Mesclun salad dressed with a cider vinegar dressing, accompanied by goat cheese balls rolled in walnuts and crispy bacon smoked with applewood.

## Note

Ask your butcher to cut you slices of thick bacon lardons to be plump.

## Ingredients

### For the salad

- 4 Handful(s) Mixed greens
- 200 Gr Smoked bacon
- 0.50 Box(es) Cherry tomatoes
- 6 Sprig(s) Chives

### For the garnish

- 200 Gr Fresh goat cheese
- 100 Gr Walnuts

### For the dressing

- 30 Ml Apple cider vinegar
- 15 Ml Dijon mustard
- 60 Ml Vegetable oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

### General preparation

Roast the walnuts in the oven for 8 minutes. Once the nuts cooled down, chop them finely. Cut the piece of bacon in lardons and cut the cherry tomatoes into quarters.

### Preparation of the garnish

Cut the goat cheese into small pieces about 1.5 cm square. Form balls by rolling them in your hands, then roll them in nuts crush. In a skillet, fry bacon until crisp. Drain and transfer to paper towels.

### Preparation of the dressing

Whisk the vinegar with mustard and a pinch of salt. Stir the oils to create a mesh uniform dressing.

### To serve

At the last moment, mix the mesclun, tomatoes, bacon and dressing. Adjust the seasoning. On your plate, place a serving of mixed salad, garnish with goat cheese ball.

**Bon appétit!**