



SALAD WITH GOATS CHEESE CROUTONS AND PORT ONIONS



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Quick and easy preparation



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SALAD

250 g	Apple(s), cut into segments
50 ml	Port
20 g	Sugar
200 g	Mushrooms, sliced
	Salt
	Pepper
50 g	Flour
2	Egg(s)
20 g	Bread crumbs
	Vegetable oil, to fry
150 g	Fresh goat cheese
50 g	Pumpkin seeds, finely chopped
	Garlic, finely chopped
1	French loaf(s) 250 g each, sliced
50 g	Walnuts, coarsely chopped
500 g	Lettuce

FOR THE SALAD DRESSING

250 g	QimiQ Classic, unchilled
60 ml	Dry sherry
60 ml	Apple vinegar
60 ml	Olive oil
	Mustard
	Salt
	Pepper
	Sugar

METHOD

1. Cook the apple in port and sugar until soft.
2. Season the mushrooms, coat in flour egg and bread crumbs and deep fry until golden.
3. Add the pumpkin seeds and garlic to the goats cream cheese and mix well.
4. Spread the sliced baguette with the goats cheese mixture, toast and dice.
5. Arrange the apple, mushrooms, nuts and cheese croutons on the lettuce.
6. For the dressing: blend all of the ingredients together until smooth and drizzle over the salad.