



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

Looking for a delicious and refreshing salad? Try our Goat cheese salad with ham and grapes. This tasty meal salad combines young goat's cheese with juicy grapes, crunchy nuts and tender ham on the bone. The dressing of olive oil and red fruit vinegar provides the perfect finishing touch. The result is a colourful dish brimming with flavours and textures. Quick and easy to prepare, this salad is perfect for brunch or lunch.

Preparation

- 1: Toast the nuts in a dry hot frying pan.
- 2: Divide the lettuce among four plates. Arrange the goat cheese, ham on the bone and grapes on top.
- 3: Mix the dressing ingredients and drizzle over the salad.
- 4: Sprinkle the dish with the toasted nuts.

Ready to make goat cheese salad with ham and grapes?

You can vary with the cheese and ham. Try Young sheep's cheese or Smoked cheese instead of young goat's cheese, or replace the ham on the bone with crispy fried bacon or lean smoked bacon bits for a different twist. Order the required cheeses and ingredients in our webshop and enjoy this delicious Goat cheese salad with ham and grapes. Enjoy!