



Baked GOAT'S CHEESE with ORGANIC HONEY DEW and lavender dressing



Serves 4

Ingredients

- 4 Croutin goat's cheese
- washed salad leaves
- handful of small black grapes

For the dressing

- 50ml Organic Honey Dew
- 100ml olive oil
- 30ml cider vinegar
- 1/2 teaspoon of dried lavender flowers (alternatively try 3 or 4 saffron strands)
- 1 teaspoon French mustard
- salt and pepper to taste

This delicate salad dressing has a hint of honey which combines with the lavender and cheese to create a truly delicious dish.

Method

- Pre-heat the oven to 200°C, gas mark 6.
- Pour the olive oil, cider vinegar and French mustard into a jug and blend with an electric hand blender until smooth.
- Bring the Organic Honey Dew to the boil in a small pan. Sprinkle in the lavender flowers and boil for a few seconds then remove from the heat and slowly whisk into the dressing. Set aside to cool.
- Bake the goat's cheese on a flat metal tray in the pre-heated oven for 7 to 10 minutes until the outside browns slightly.
- Toss the washed salad leaves in the dressing and arrange on a plate with the black grapes.
- Place the warm goat's cheese in the centre of the leaves and serve.



Organic
HONEY DEW
Refreshing Golden Beer

