



CRISPY, NUTTY GOAT'S CHEESE SALAD

1. Crush the hazelnuts, fine chop the chives, and mix them all together with some black pepper. Cut the goat's cheese into 2 cm thick slices and press both sides into the mix.

2. Gently heat a splash of olive oil in a frying pan, and add the cheese slices. Keep them moving and turn them often, so they don't burn.

3. Time to sort out the salad. Wash the lettuce, break off some leaves and arrange them around the plates. Chop a few thin apple slices and add these too, along with some finely cut radish. When the nutty goat's cheese is nicely browned, remove them from the pan and place on the garnished plates. Splash over some more olive oil and go go. Enjoy!

PREP 10 mins - **COOK** 10 mins

INGREDIENTS: for 2 people

- A handful of hazelnuts
- About 150g of goat's cheese
- Some fresh chives
(or other preferred herb)
- A lettuce
- An apple
- A couple of radishes
- Olive oil
- Black pepper

LOVE HEART FOOD

