



Chef Barck's

PEACH, STRAWBERRY & FRIED GOAT CHEESE SUMMER SALAD

This is a quintessential summer salad designed to impress your dinner guests or enjoy on a picnic. The goat cheese can be served warm as a first course or prepared ahead of time and served chilled. Either way, you and your guests are sure to enjoy!

Ingredients (serves 4-6 ppl.)

8 oz Your Favorite Lettuce Greens*
2 ea Tree-Ripened Peaches – sliced
6 oz Strawberries – sliced (6 large strawberries)
2 hds Purple Endive – cut into individual leaves
8 oz Fried Goat Cheese*
¼ cup Sliced Almonds (additional to sprinkle on salad)
½ cup Citrus Vinaigrette*
To Taste, add Garden Herbs – Mint, Chervil, Chives, Dill (optional)

Almond-Crusted Goat Cheese **Ingredients**

8 oz Goat Cheese log
½ cup Panko (regular or gluten-free)
2 Tbsp Chopped Parsley
½ cup Almond Flour (regular or gluten-free)
3 ea Farm Fresh Eggs – thoroughly whisked
½ cup Sliced Almonds – partially chopped
¼ cup Canola Oil
To taste Salt & Pepper

Preparation

Using a cheese wire or fine string, cut the goat cheese into ¼" thick disks. Make sure they are not crumbled or falling apart. If they are, simply press together to reform.

Mix the Panko, almonds and parsley and leave in a separate bowl. Bread the goat cheese by lightly coating with flour, then dredging in egg batter and coating with the almond panko breading. Be sure to press the breading on so that it coats evenly. Over moderate heat, pan-fry the goat cheese in canola oil until golden on both sides.

Citrus Vinaigrette

Ingredients (makes 2 ½ cups)

½ cup Fresh-squeezed Orange Juice 1 Tbsp
Fresh-squeezed Lemon Juice (1/2 lemon)
3 ea Strawberries
¼ cup Honey
¼ cup Red Wine Vinegar
1 peeled Shallot – chopped
1 Tbsp Dijon Mustard
¾ cup Grapeseed Oil
To Taste Salt & Pepper

Preparation

Combine all ingredients and blend until emulsified. Season to taste with salt & pepper.

Salad Assembly

Use greens of choice. Put the greens in the center of the bowl, artistically arrange the endive leaves around the outer rim. Sprinkle the peaches, sliced strawberries and toasted almonds on top. Drizzle with vinaigrette and finish with the fried goat cheese.

Enjoy!