



Fall Salad with Goat cheese, Chestnut Honey, and Raspberries

This elegant salad is easy to make and has a wonderful symphony of complementary flavors: the pungent pepper, the creamy goat cheese, the sweet, strong honey, and the perfumed raspberries contrasting with the bite of slightly bitter greens.

Ingredients:

For 4 servings:

4 ounces fresh goat cheese

1 package mixed salad greens, including plenty of arugula and endive frisée, washed and dried.

1 tablespoon chestnut or other strong-flavored honey

A handful of fresh mint leaves, cut into chiffonade

1/2 pt. fresh raspberries

Fruity olive oil

Freshly ground black pepper

For the vinaigrette:

1 shallot, minced

2 T. balsamic vinegar

5 T. best olive oil

Salt and freshly ground pepper

A few hours before serving, mash the goat cheese with a fork. Use clean hands to form it into balls about 1 1/4" in diameter about 10-12. Use your thumb to form a symmetrical indentation in the centers. Cover and refrigerate until ready to serve.

Combine the vinaigrette ingredients.

Just before serving, toss the greens with the vinaigrette and divide among 4 plates. Place an equal number of cheese disks in the center of each plate of greens. Using a teaspoon, fill the wells in the center of each cheese with honey. Sprinkle the mint over them and drizzle with a bit of olive oil. Finish with a sprinkle of freshly ground pepper. Scatter raspberries on top of the greens and serve immediately.