



CHARDONS

DAY 1 – STARTER

WARM GOATS CHEESE, WALNUT, AND APPLE SALAD WITH CRISPY PARMA HAM
AND CROUTONS (S) (NF)

Serves: 1 Person



WARM GOATS CHEESE, WALNUT, AND APPLE SALAD WITH CRISPY PARMA HAM
(GF)





CHARDONS

Walnut & Apple Salad with Croutons and Parma Ham

(LF)



Walnut & Apple Salad with Croutons & Tomato (VG)





CHARBONS

Recipe Ingredients

1	Mixed Lettuce	
1 Slice	Parma Ham	Not suitable for (V) / (VG)
¼	Goats Cheese	Not suitable for (LF) / (VG)
	Green Apple	
	Crushed Walnuts	Not suitable for (GF) May not be suitable for NF (NF)
	Chopped Parsley	
	Balsamic Reduction	
	Salad Dressing	(LF)

Morning Preparation

10:15am

1. Cut a baguette into 1cm with three pieces per person.
2. Spread them onto a tray with baking paper underneath, wrap up with cling film and set aside.
3. Lay out Parma ham slices flat in a tray, one slice per person, and wrap it up.
4. Leave both trays aside ready for 5pm.

Evening Preparation

5:05pm

5. Turn on the oven and preheat to 180°C.
6. Drizzle the sliced pieces of bread with a small amount of vegetable oil. After 10 minutes and the oven has warmed up, put the croutons on the top shelf and Parma ham in the middle of the oven.
7. Toast the bread for approximately 4 minutes until golden brown. Remember to turn the croutons over half way through i.e. after 2 minutes.
8. Parma ham will take a further 5 minutes in the oven. Roast the ham until all the fat is rendered and it is golden brown. Put in another tray if necessary.
9. When they are cooked, take the croutons and ham out of the oven, transfer onto plates and leave aside to cool.

7:00pm (When your canapés are ready, start preparing the salads).

10. Cut the goat's cheese logs into four pieces, one piece per person.
11. Place on a tray lined with baking paper and put on the top shelf of the oven on 200°C for approximately 4-5 minutes until golden, but not melted. The cheese should retain its shape.



CHARILLONS

12. Cut lettuce leaves with a knife (see video. Usually it is washed but make sure there is no dirt on the leaves by washing in cold water if needed).
13. Place the lettuce leaves in a large bowl and dress with our French dressing. Mix thoroughly.

To Serve

14. Put a few dressed leaves in the centre of the plate and three pieces of croutons on the side. Sprinkle with a few crushed walnuts then add ¼ of a sliced apple and stand the crispy Parma ham up in the centre of the plate (see photo).
15. Place the roasted goats' cheese on the lettuce on the opposite side of the ham to the croutons. Sprinkle with a little chopped parsley and drizzle with balsamic vinegar. Serve warm.

(GF) – to make this suitable for Gluten Free guests simply remove the croutons from the dish

(V) – to make this suitable for vegetarian guests simply remove the Parma ham

(VG) – to make this suitable for vegan guests remove the goat's cheese & Parma ham. If you have any tomatoes in your fridge, slice and add to the salad to bulk it out.

(LF) – to make this suitable for Lactose Free guests please remove the goat's cheese.

(NF) – to make this suitable for Nut Free guests please remove the Walnuts.