

**SATURDAY – STARTER**

**WARM GOATS CHEESE, WALNUT, AND APPLE SALAD  
WITH CRISPY PARMA HAM AND CROUTONS**

**Serves: 1 Person**



**Gluten free**

**Regular**



**Dairy free**

**Vegan**



### Recipe Ingredients

1	Mixed Lettuce	
1 Slice	Parma Ham	Not suitable for <b>V/VG</b> (see page 3)
¼	Goats Cheese	Not suitable for <b>LF/VG/P</b> (see page 3)
	Green Apple	
	Crushed Walnuts	
	Not suitable for <b>GF</b> (see page 3)	Chopped Parsley
	Balsamic Reduction	
	Salad Dressing	<b>LF</b> (see page 3)

### Morning Preparation

#### **10:15am**

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

### Evening Preparation

#### **5:05pm**

36. Turn on the oven and preheat to 180°C.
37. 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.
38. Toast the bread for approximately 4 minutes until golden brown.  
Remember to turn the croutons over half way through i.e. after 2 minutes.
39. 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.
40. When they are cooked, take the croutons and ham out of the oven, transfer onto plates and leave aside to cool.

The logo for CHARDONS features a stylized blue mountain peak or arch above the brand name. The name 'CHARDONS' is written in a clean, black, sans-serif font, with each letter spaced out evenly.

# CHARDONS

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

41. Cut the goat's cheese logs into four pieces, one piece per person.
42. 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.
43. 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).
44. Place the lettuce leaves in a large bowl and dress with our French dressing. Mix thoroughly.

### To Serve

45. 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).
46. 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.