



The Olive Branch

Crispy Goat's Cheese Parcels, Fresh Figs, Salad and Walnut dressing

Serves 4

Crispy goat's cheese parcels:

Ingredients:

2 Skylark Hill goat's cheeses, cut into 8 pieces each
16 wonton or filo pastry squares (each measuring about 4in/10cm square)
1 egg, beaten
Cracked black pepper
Celery salt

Method:

Lay out all 16 pieces of wonton or filo pastry and lightly brush with the beaten egg wash.
Place a piece of goat's cheese in the centre of each sheet and sprinkle with cracked black pepper and celery salt.
Bring all corners together and crimp tightly to seal, making a purse shape.
Heat 3 tbsps olive oil in a pan, drop in wonton parcels and turn to brown evenly on all sides. Remove from pan and drain on kitchen paper.
Alternatively bake filo parcels in a pre-heated oven at 190C/375F/Gas Mark 5 for 2 to 4 minutes

Salad:

Selection mixed salad leaves, including watercress or rocket
1 red onion, finely chopped
12 roasted walnut halves
1 tsp chopped herb fennel

Assemble all ingredients in salad bowl

Walnut Dressing:

8 roasted walnuts
1 egg yolk
1 tsp Colsterworth honey
1 tsp grain mustard
1 tsp cider vinegar

Place all ingredients in blender and blitz for 10 seconds.
Gradually add 4 fl oz/100ml olive oil, 4 fl oz/100ml walnut oil and season with salt and pepper. If the dressing starts to look a little thick, thin down with a teaspoon of warm water.

Assembly:

Dress salad leaves with walnut dressing and divide onto 4 plates.
Stud each plate with 4 crispy goat's cheese parcels, plus a fresh fig cut into 4 pieces.