

Salad - Chez Panisse Baked Goat Cheese with Garden Salad

Show: May 1

(Alice Waters' signature salad)

Ingredients :Serves 4

4 rounds Goat Cheese, fresh (1/2 inch thick)
3-4 sprigs Thyme, fresh
3/4 cup Olive Oil, Virgin
1 cup Bread Crumbs, fine and dry
1 tsp Thyme, dried
2-3 Tbls Vinegar, Red Wine
Salt & Pepper to taste
4 Scoops Greens, fresh garden mix
24 slices Day-old Baguette (1/4 inch)
1/2 cup Butter
2-3 cloves Garlic

Procedure:

Preheat oven to 350°F.

Lay 4 rounds of fresh goat cheese (1/2 inch thick) and 3-4 sprigs of fresh thyme in a deep dish and pour 1/4 cup virgin olive oil over it and allow to marinate for a day.

In a bowl, mix together 1 cup fine dry bread crumbs and 1 tsp dried thyme.

In a separate bowl mix a vinaigrette by whisking together 1/2 cup virgin olive oil, 2-3 Tbls red wine vinegar and salt and pepper to taste.

Slice a day-old baguette into about 24 1/4-inch slices. Melt 1/2 cup butter and brush each slice

of baguette with it.

Spread these bread slices on a baking sheet and bake in a preheated oven at 350°F for 5-7 minutes, until just light brown.

Increase oven temperature to 400°F.

Peel and cut in half 2-3 cloves of garlic. While the bread is still warm, rub each piece with a cut clove of garlic.

Dip the marinated cheese rounds in the bread crumb mix and place in a lightly oiled baking dish. Bake in preheated oven at 400°F for about 6 minutes, until cheese is lightly bubbling and golden brown.

Toss the greens with enough vinaigrette to lightly coat and arrange them on 4 round salad plates. Place the cheese round in the center of the plates with the more browned side up and arrange the croutons around the cheese.

[« Back to List of Recipes](#)

