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## RECIPE OF THE WEEK

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# Grilled Wobbly Bottom Goat's Cheese with Sara's Parsley & Walnut Pesto and Baby Leaf Salad

Goat's cheese has the ability to make a tasty salad and go one step further since the flavour of fresh goat's cheese pairs nicely with mixed leaves and an interesting pesto. One of Sara's most popular pesto at Farmers Market is



Parsley & Lincolnshire Poacher Pesto which has a fresh and exciting flavours so different from boring supermarket imitations - perfect to impress your guests with your creativity!

*8 or 12 slices of goat's cheese log  
a mixed bowl of salad leaves*

To make the pesto you need

*50g parsley*

*100g walnuts, shelled  
60g Lincolnshire Poacher cheese  
300ml Welland Valley rapeseed oil  
1 clove garlic*

Pop the pesto ingredients in a hand blender beaker or bowl and pulse with a food processor being sure not to overcook the parsley which you can add last. Adjust seasoning after adding a squeeze of lemon juice.

Cut the goat's cheese rounds and grill until golden brown on both sides.

If you want to bulk up the recipe you can make some sourdough toasts. If you have any slightly stale sourdough this is excellent when rubbed with garlic on one side and toasted whilst you grill the cheese. Alternatively, you can use a groddle pan if you would like decorative stripes on your toasts.

*To download this recipe go to [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)*