



Salad with Figs and Goat cheese



Ingredients

- 100 gram Henri Willig Organic Goat's Cheese with Lemon and Pepper
- 75 gram lamb's lettuce
- 50 gram unsalted, shelled walnuts
- 2 figs
- 3 teaspoons Henri Willig Dutch Flower Honey
- 0.5 teaspoons Henri Willig spicy mustard
- 3 teaspoons balsamic vinegar
- 2 tablespoon of olive oil

Fancy a fresh, summer salad? Then this salad with fresh figs and goat cheese comes highly recommended! In this recipe, we combine the sweet juiciness of summer figs with the fresh, slightly tangy taste of grated goat cheese with lemon and pepper from Henri Willig. This cheese gives the salad just that little extra kick. Add crunchy walnuts and a homemade honey mustard dressing, and you have a dish that is both easy to prepare and flavourful.

Preparation

- 1: Wash the figs and salad. Then remove the stalks from the figs and cut into wedges. Coarsely chop the walnuts.
- 2: Mix the honey, mustard, vinegar and oil together to make a fresh dressing. You can add some salt and pepper to this to taste if you like.
- 3: Put the lettuce in a bowl or place on a nice serving platter and mix the dressing into the lettuce.
- 4: Divide the figs and walnuts among the lettuce.
- 5: Generously grate the cheese over the salad to finish it off. This is easy with the Trio Formaggio cheese grater. Enjoy your meal!

Tip: This salad is also delicious with other cheeses or fruits! Replace the goat cheese, for example, with a creamy young cow's cheese or a tangy old sheep's cheese, and instead of figs try peaches, grapes or pomegranate seeds for a surprising twist. That way, you can make a new, summery variation to suit your taste every time.