

Winter Citrus Salad with Toasted Almond Goat Cheese Rounds

Recipe Courtesy of Kim Byer of The Paper Apron: www.PaperApron.com

INGREDIENTS

Goat Cheese, 2 1" rounds per person, sliced from cheese log
Sliced Almonds, 1 T per goat cheese round
1/2 bulb of Fennel, shaved thin
2 stalks of Celery, sliced thin
2 Grapefruits, sectioned
2 Oranges, sectioned
Baby Lettuce Greens, 1 large handful per person
Fennel Fronds (garnish)
Cilantro Leaves (garnish)
Dried Black Olives (optional)

Marinade/Dressing

Juice of 1/2 Orange + 1/2 Meyer Lemon (or enough citrus juice to equal 1/2 cup)
2 T Honey
1/4 cup Light Salad Oil such as Safflower
1/4 t Garam Masala
Kosher Salt (2 generous pinches) and Freshly Ground Pepper to taste

PREPARATION & METHOD

First, assemble goat cheese rounds by rolling in sliced almonds. Place in refrigerator while mixing the dressing and assembling the remaining salad. If you intend to thoroughly warm/melt cheese, then refrigerate for at least one hour.

Combine Dressing ingredients in a covered glass jar. Shake vigorously. Optionally, the marinade can be heated. Marinate fennel, citrus segments, and celery in dressing. Gently wash and dry greens and place in bowls. Spoon generous helpings of marinated citrus, etc. onto greens. Heat cheese rounds until almonds brown and cheese is melting. Place atop greens. Top with snipped fennel fronds and cilantro. Serve immediately.

Serves 2 to 4 persons