

Walnut, pear and goats' cheese salad

Serves 2

Preparation time 20 minutes

Ingredients

Salad

2 Williams or Packhams pears, peeled and chopped into 1cm/1/2in cubes

50g walnuts, roughly chopped

100g Chevre goats' cheese, diced

Handful fresh parsley

Handful fresh coriander

Handful fresh chervil

Dressing

4 tsp extra virgin olive oil

2 tsp balsamic vinegar

A squeeze of lemon juice

Salt and freshly ground black pepper

Method

1. Place the pear pieces, walnuts, cheese and herbs into a large bowl and mix well.
2. Mix the oil, vinegar, lemon juice and seasoning together in a bowl and pour the dressing over the salad coating the ingredients.
3. Place the salad onto a serving plate.