



GOAT CHEESE SALAD SMOKED

Ingredients:

300 gr soft goat cheese
150 gr ricotta
200 gr cream
20 gr pickled shallot
500 gr mixed tomatoes
olive oil
lemon
handful of watercress
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

Supplies:

piping bags
BBQ Flavour smokewood
EldurApi Fire herbs
woodchipper
grill grid
extra raised grid
wooden cutting board

Light the charcoal and heat the YAKINIKU® to a temperature of 60°C and place the extra raised grid on the standard grid. Add the smoking wood and Fire herbs using the woodchipper. Now place the goat cheese on a plate on the extra raised grill and smoke for an hour.

Meanwhile, cut the tomatoes into various shapes and sizes and make the dressing. Mix the olive oil with some lemon zest, juice, Japanese Szechuan Pepper and Japanese Smoked Salt. Afterwards, mix the tomatoes into the obtained dressing.

Mix the smoked goat cheese with ricotta and cream until no lumps remain, then put the mixture in a piping bag. Finally, place the tomatoes on a plate, add some shallots, watercress and the smoked goat cheese cream.

Garnish with Japanese Szechuan Pepper and serve.

DID YOU KNOW?

Goat cheese is a broad term for all cheeses made from goat's milk; compared to standard cheese, usually made from cow's milk, goat cheese is softer and spicier. Make sure you take a soft goat cheese, as it will become a cream.