

Baked Goat Cheese and Asparagus Salad



The sharp sensation of goat cheese is deeply enhanced by our Raspberry Walnut Splash!
Serves 8.

ingredients

1/3 cup	Raspberry Wine Vinegar
2/3 cup	Basil Flavoured Walnut Oil
3 Tbsp	Maple Cappuccino Sauce
To taste	Salt and freshly ground pepper
24 spears	Asparagus, fresh - briefly steamed and chilled
6 cups	Mixed wild greens - trimmed
8 ounces	Goat Cheese
	Roasted Garlic Olive Oil

instructions

1. In a blender, on high speed, mix the first 4 ingredients together. Cover and refrigerate.

Shortly before serving cut the cheese into 2 inch rounds and brush them with roasted garlic olive oil. Bake at 375° F for 3-5 minutes.

2. Plate the wild greens and arrange the asparagus on top. Liberally spoon the Raspberry Walnut Splash over the salad and top with the baked goat cheese.

Serve immediately