

## *Baked Goat Cheese and Asparagus Salad*



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

### *ingredients*

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

### *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