

Salad with Goat’s Cheese and Grilled Peach

15—25 Min

Ingredients 2 Portions

= Kotányi Produkte

150 g	Goat's cheese
2	Peaches, ripe
100 g	Arugula
50 g	Blueberries, fresh
3 tbsp.	Vinegar
4 tbsp.	Olive oil
1 tsp.	Honey
1 tbsp.	Grill Seasoning Salt
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground

Preparation

1. Mix the vinegar, olive oil, honey, sea salt and pepper in a bowl to make a dressing.
2. Cut the peaches in half, remove the stones and coat with half the dressing.
3. Grill the inside of the peaches for around 5 minutes and then allow to cool.
4. Season the goat's cheese with the Grill seasoning salt and place on the grill for a short time until it gains some color.
5. Fill a salad bowl with arugula, the peach halves and goat's cheese on top and sprinkle with the blueberries.
6. Then pour the remaining dressing over the salad and enjoy.