

SALAD OF GOATS CHEESE WITH PEPPERONATA

WHAT YOU'LL NEED

- 2 shallots peeled and sliced
- ½ clove garlic peeled and crushed
- 2 tomatoes blanched skinned and seeded
- 1 red pepper skinned and cut into diamonds
- 1 yellow pepper cut as above
- 60 mls olive oil
- Salt and pepper
- 100 grms rocket
- 1 goats cheese
- 4 slices of ciabatta bread
- 1 bunch basil
- 50 mls balsamic vinegar syrup

WHAT TO DO

1. Cook the shallots, garlic, tomato and peppers in 20 mls of olive oil until soft. Season and leave to cool.
2. Wash and dry the rocket leaves. Cut the cheese into 12 slices.
3. Lightly grill the bread, wash the basil and infuse stalks in the olive oil.
4. Drain the peppers retaining the cooking liquor. Mix the peppers and goats cheese, add the rocket and basil. Season with the cooking juices.
5. Arrange on 4 plates with the bread and top the salad then dress with the basil oil and balsamic vinegar.



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