

Fried Goat Cheese Salad with Blackberry Vinaigrette

WITH SOLA STELLA EVOO, BLACKBERRY BALSAMIC, AND SUPER GREEK EVOO



Ingredients

Fried Goat Cheese:

- 11 oz log of goat cheese
- 1 cup panko breadcrumbs
- 1 egg, lightly beaten
- ¼ cup all purpose flour
- Sola Stella Extra Virgin Olive Oil, to fry

Blackberry Vinaigrette:

- 1 cup Blackberry Balsamic Vinegar
- 1 cup Super Greek Extra Virgin Olive Oil
- 1 medium shallot minced
- 1 teaspoon salt and black pepper
- 1 teaspoon oregano
- 1 teaspoon basil
- 3 tablespoon water
- 1 tablespoon Dijon mustard

Salad Toppings:

- 6 cups arugula
- 1 cup blackberries
- 1/2 cup chopped walnuts or pecans
- 1/2 cup chopped red onions
- 1/4 cup chopped prosciutto



Notes

1. Put the goat cheese log in the freezer while you make your dressing (around 15 minutes)
2. Combine all ingredients for Blackberry Vinaigrette in a blender, and blend until smooth.
3. Take goat cheese out of freezer and slice into discs that are about 1/2 inch thick.
4. Set up a breading station. In one shallow bowl, place the flour. In another small bowl, place the beaten egg. Finally, in a third bowl, spread out the panko bread crumbs.
5. Take one goat cheese disc and coat it lightly in the flour, shaking off any excess. Then dip it into the egg wash, making sure to coat it completely.
6. Transfer the coated goat cheese disc to the panko breadcrumbs, pressing gently to adhere the breadcrumbs to the cheese. Ensure that the disc is evenly coated with the breadcrumbs. Repeat this process with the remaining goat cheese discs.
7. Heat a frying pan or skillet over high to medium heat and add enough Sola Stella EVOO to cover the bottom of the pan. Allow the oil to heat up for a few minutes until it shimmers.
8. Carefully place the coated goat cheese discs into the hot oil, making sure not to overcrowd the pan. Fry them for about 30 seconds on each side or until they turn golden brown.
9. Once fried, use a slotted spoon or tongs to transfer the fried goat cheese to a plate lined with a paper towel. This will help absorb any excess oil.
10. Add other ingredients to the arugula salad base, top with fried goat cheese, and then drizzle your Blackberry Vinaigrette.