

# Grilled Goats Cheese Salad with Onion Marmalade

## INGREDIENTS

3	Individual goats cheese	Marmelade
4oz	Assorted leaves	1lb Sliced onions
3tbsl	Olive Oil	1/2oz Butter
1tbsl	White wine vinegar	1tbsl Groundnut oil
1tbsl	French mustard	3.5floz White wine
	Cherry tomatoes	3.5floz Balsamic vinegar
		4oz Demerara sugar
		Salt and pepper

## EQUIPMENT

2 mixing bowls	Metal tray
Vegetable board	Scales
Whisk	Pastry cutter
Cooks knife	Sterilised jars
Large saucepan	
Measuring jug	
Spoons	

## METHOD

Start making the marmalade. Slice the onions without any root using the cooks knife. Place saucepan on medium heat adding the butter and oil. Add the onions and cook without colour for 20-30 mins on a very low heat with the lid on the pan.

Add the liquids and the sugar. Bring to the boil until the liquid has evaporated. Remove from heat and season. Leave to cool and store in sterilised jars in the fridge.

Prepare the dressing for the salad by mixing the vinegar and mustard together in a bowl and slowly add the oil.

Wash the leaves in plenty of cold water, ripping up any larger leaves. Drain well and put into bowl adding some dressing to coat the leaves but not drown them.

Pre-heat grill until hot.

Arrange leaves in middle of the plates using a pastry cutter or plastic ring. Cut the cheeses in half and place on a metal tray under the grill to glaze the top. Place on top of each salad and finish with the marmalade around the edge and cherry tomatoes which have been roasted in the oven 6-8 mins.