



THE CHEESE LADY | FAVORITE RECIPES



WATERCRESS, PEAR & GOAT CHEESE SALAD



SERVINGS



OVEN



15 MINUTES

ITEMS NEEDED

- Large salad bowl
- Stirring Utensils

INGREDIENTS

- **1/3 LB** Soft mild goat cheese mashed with fork
- **1 TBSP** Heavy cream
- **1/2 CUP** Finely chopped watercress leaves
- **1 TSP** Finely chopped fresh parsley leaves
- **3 TBSP** Finely chopped dried apricots
- **2 TBSP** Chopped caramelized walnuts
- **4** Ripe Anjou Pears
- **1** Lemon Juiced
- **3 TBSP** White wine vinegar
- **6 TBSP** Extra Virgin Olive Oil
- **1 Bunch** Watercress, wash well and spun dry

DIRECTIONS

1. In a bowl stir together the goat cheese, cream, chopped watercress, parsley, apricots, 2 tablespoons walnuts, salt and ground black pepper to taste.
2. When the mixture becomes creamy core the pears, rub each hollow with some of the lemon juice.
3. Stuff the pears with the goat cheese mixture and let chill for at least 4 hours.
4. In a bowl whisk together the vinegar and the oil with some salt and pepper to taste.
5. Cut half the pear lengthwise, cut each half lengthwise into four wedges and place decoratively around the watercress.
6. Sprinkle the additional walnuts over the salad and drizzle the vinaigrette over the salad.

Photo courtesy of Brian P. who tested the recipe.

"Never had a salad like this, so many different flavors, very tasty!"