



Cooking with Charlie

# Alice Waters' Baked Goat Cheese Salad

## Chef Bio

It's almost impossible to overstate the impact Alice Waters has had on the world of dining. Chez Panisse, with its casual, effortless mix of French and Californian flavours and attitudes, completely transformed the American dining scene and made Alice into the first modern celebrity Chef. Her elegant, simple recipes still hold up decades later, and her advocacy work aiming for more universal access to healthy, organically grown and affordable food is still enormously important.



## Why This Recipe

While this salad has its origins in the Loire Valley of France, Alice Waters brought it into international prominence in the 1980s by featuring it at Chez Panisse. By the mid-90s it was inescapable, and a million, mostly bland, variations spawned across North America. These days, very few restaurants feature a warm goat cheese salad, as the supersaturation of the 90s made it feel too dated. We think it's time for a comeback. The original recipe that Alice Waters made popular is still brilliant, and well worth a revisit.



# Alice Waters' Baked Goat Cheese Salad

## Prep Time

4-8 hr

## Cook Time

20 min

## Serves

4

## Ingredients

- 4 rounds of fresh goat cheese (Cheese Boutique is a great source for this)
- $\frac{3}{4}$  cup extra virgin olive oil
- 4 sprigs fresh thyme
- 1 tsp dried thyme
- 1 cup fresh bread crumbs, ground finely
- 2 tbsp red wine vinegar
- Salt, fresh ground pepper
- 200g mixed lettuce, cut into bite size pieces (make sure to include arugula, but otherwise the mix is up to you, the more variety the better)
- Garlic bread (optional)

## Tools

- Baking dish
- Any sort of blender or salad dressing shaker

## Directions

### Step 1

Place the goat cheese rounds on a flat dish, drizzle with a  $\frac{1}{4}$  cup of oil, top with fresh thyme and let stand for a few hours (or overnight in the fridge, just make sure to pull out a few hours before serving to temper).

### Step 2

Blend the dried thyme with the breadcrumbs.

### Step 3

Preheat the oven to 400 degrees and oil a baking dish.

### Step 4

Make sure the goat cheese rounds are near room temperature and coat them with the breadcrumb mixture, place onto the baking dish and bake for 8-12 minutes, or until cheese is golden.

### Step 5

While the cheese is baking, blend half a cup of oil with the vinegar, salt and pepper.

### Step 6

Pour this over the greens, toss, and top with the cheese.

### Step 7

Serve on warm plates, traditionally accompanied by garlic bread.

Bon Appétit!

## Wine Pairing

If you want to be classic, a California Chardonnay, but the brightness of the greens and the unctuous warmth of the goat cheese make this a remarkably flexible wine pairing dish. The Fiesta Tempranillo would be great, so would a Pinot Noir. Go where your heart takes you.