

WALDORF SALAD WITH GRILLED LUNA

Gary Parsons, *H&B Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

WALDORF SALAD WITH GRILLED LUNA

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

EG312 Luna Goats' Cheese	300g
HB006 Mellow Yellow Rapeseed Oil	20ml
IN165 Cornish Sea Salt Flakes	4g
Frisse Curly Endive	300g
Crispy Walnuts	200g
Granny Smith Apples	1 each
Red Apples	1 each
Lemon Juice	30ml
Chervil	20g
Celery Sticks	4

Crispy Walnuts

HB006 Mellow Yellow Rapeseed Oil	5ml
IN165 Cornish Sea Salt Flakes	0.25tbsps
Walnuts	100g
Sugar	37g
Butter	1.5tbsps

Method

1. Peel the celery, cut into batons and blanch in boiling water, then refresh in cold water. Slice the apples and then cut into matchsticks. Cover in lemon juice
2. Pick and wash the curly endive and keep in the fridge. Pick large sprigs of the chervil and keep them in iced water.
3. Pre-heat the grill. Slice the Luna goats' cheese into 10mm discs and lay onto a baking tray, then place under the grill until the cheese starts to colour and melt.

4. Drain the apple sticks and lay them onto kitchen paper to dry. Mix the curly endive with the chervil and the celery batons, then add a little of the rapeseed oil and salt.

5. Arrange the warm grilled goats' cheese onto the plate, then arrange the endive, chervil and the celery on top. Carefully place the crispy walnuts around the lettuce.

6. Drizzle some of the rapeseed oil around the plate.

Crispy Walnuts

1. Put a pot of water over the stove on a medium to high heat. When the water starts to boil, add in the walnuts and boil them for 4-5 minutes.

2. Drain the water from the pot into a strainer and transfer the walnuts to a small bowl. While the walnuts are still hot, sprinkle sugar over them and mix well. The residual heat from the walnuts will melt the sugar. Once the sugar has dissolved and everything is mixed well, add in the butter and continue to mix.

3. Using a frying pan, set the stove to a low heat and add 1-2 tablespoons of oil into it. Add in the walnuts and toast for 10-15 minutes. Make sure you keep moving the walnuts by mixing them so they don't burn. Keep them on a single layer.

4. Once the walnuts have cooked for 10-15 minutes, pour them out onto a plate or cookie sheet lined with parchment paper. If the walnuts don't look toasted enough, continue to toast them for another 2-3 minutes.

5. Spread them out onto a single layer and let them cool for at least 30-40 minutes before storing them or eating them.



WALDORF SALAD
with Grilled Luna Goat

Cheese Cellar Dairy Luna Goats' Cheese

Our family of award-winning goats' cheeses has grown a little bit bigger with the introduction of Luna, made with raw milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire. The creamy baton of cheese is sprinkled with edible ash to help encourage the white moonlike rind to develop - a process that involves plenty of patience and skill in the maturing rooms.

Farringtons Mellow Yellow Rapeseed Oil

High in Omega 3 and Vitamin E, this rapeseed oil is crafted with care and contentious farming methods. The Northamptonshire farm is part of LEAF (Linking Environment and Farming) and they embody sustainable and thoughtful farming methods, having increased soil organic matter by 66% in the last 15 years.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs.
