

# GOAT CHEESE IN PHYLLO WITH ROASTED PEPPER SALAD

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Chicken stock or broth	2 cups
Pearl onions	20 each
Goat cheese, 12-ounce log	1 each
Fresh herbs (such as parsley, chives, chervil, and tarragon), chopped	1/3 cup
Phyllo dough, thawed	6 sheets
Butter, melted	1/4 cup
Egg, beaten with 1 tablespoon water for egg wash	1 each
Red wine vinegar	2 tbsp
Balsamic vinegar	1 tbsp
Salt	1 tsp
Freshly ground pepper	1/2 tsp
Extra-virgin olive oil	1/2 cup
Red bell pepper, roasted*	2 large
Yellow bell pepper, roasted*	2 large
Green bell pepper, roasted*	2 large
Baby salad greens	3 cups

## **Method**

1. Bring the chicken stock/broth to a boil in a saucepan and drop in the pearl onions. Reduce the heat to medium and simmer until the onions are very tender, 30 to 45 minutes. Drain and set aside.
2. Preheat the oven to 400°F. Line a baking sheet with parchment paper. Roll the cheese log in the chopped herbs.
3. Layer the phyllo sheets on a piece of parchment paper, brushing each side lightly with melted butter. Work quickly so that the phyllo doesn't dry out or it will crack when you roll it.
4. Place the goat cheese log along the long edge of the stacked phyllo. Tuck the ends of the dough over the ends of the log. Using the parchment paper as a guide, roll up the dough tightly, completely enclosing the goat cheese. Brush the roll with melted butter and egg wash, and score the portions, cutting one-third the depth of the phyllo log. Place on the parchment-lined baking sheet and bake for 20 minutes, until golden brown.
5. To make a vinaigrette dressing, combine the red wine vinegar, balsamic vinegar, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Whisk in the olive oil.
6. Toss together the roasted peppers, simmered onions, and half the vinaigrette. Season with salt and pepper to taste. In a separate bowl, toss

the salad greens with the remaining vinaigrette and season with salt and pepper.

7. For each portion, arrange the dressed salad greens on one side of a plate and a small mound of the pepper salad on the other. Slice the phyllo log and serve on the pepper salad.

\*To roast peppers, turn them over a gas flame until they blacken. If you do not have a gas stove, cut the peppers in half, place them cut side down on a baking sheet, and broil them. Once charred, place them in a plastic or paper bag so the steam from the peppers can loosen the skin. When cool enough to handle, slip off the skin and pull out the seeds and ribs.