

French Warm Goat Cheese Salad

from *Rick & Lanie's Excellent Kitchen Adventures* by Rick Bayless

1 log goat cheese
1/2 cup plus 1 Tbsp olive oil, divided
1/4 tsp black pepper
1 Tbsp French style mustard, smooth or coarse
1 tsp vinegar (I used white wine vinegar)
salt
1/2 cup coarse bread crumbs
6 cups loosely packed young salad greens

Cut *cold* log of goat cheese into 8 disks.
Preheat broiler.

Combine 1/4 c oil, pepper, mustard, vinegar, and 1/4 tsp salt in a small jar. Lid and shake thoroughly.

In a small bowl, drizzle 1 Tbsp oil over the bread crumbs. Use fingers to work oil evenly into crumbs. Spread crumbs onto a plate. Lay goat cheese disks in a single layer over the crumbs. Sprinkle crumbs over the top. One by one, pat crumbs into the disks on all sides, then lay disks on a baking sheet.

Place salad greens in a large bowl. Shake the dressing again, then drizzle over greens (you may not need it all). Toss to coat evenly. Divide on four salad plates.

Set cheese under broiler. Cook--watch very carefully and don't walk away--until crumbs are browned and cheese is soft (about 1 minute). Use a spatula to turn cheese disks over. Broil until browned. Transfer two disks to each plate.