

Goats' cheese and beetroot stack with pesto and toasted walnuts

Ingredients

For the goats' cheese stack

- 2 cooked beetroot, thinly sliced
- 85g/3oz Caws Talley goats' cheese, or similar strong, circular goats' cheese log, cut into three rounds
- handful baby spinach leaves

For the pesto

- handful pine nuts
- handful chopped fresh basil
- 75ml/ 2½fl oz olive oil
- 1 tbsp fresh grated parmesan

For the salad dressing

- 1 tbsp olive oil
- 1 tbsp chopped fresh lemon thyme
- 2 tsp white wine vinegar
- ½ lemon, juice only
- 1 tsp honey

To serve

- 2 tsp balsamic vinegar
- 8 walnut halves, toasted

Preparation method

1. For the goats' cheese stack, place one slice of the goats' cheese into the centre of a heatproof serving plate, then place two or three slices of beetroot on top. Place half of the baby spinach leaves on top, then the second slice of goats' cheese.
2. Transfer the plate to a hot grill or use a chefs' blowtorch to melt the top slice of goats' cheese.
3. Repeat the layering process with a second layer of beetroot and spinach. Finish with the final slice of goats' cheese, grill with a chefs' blowtorch until golden-brown, then set aside.
4. For the pesto, blend the pine nuts, basil, salt, freshly ground black pepper, olive oil and grated parmesan in a food processor until well combined, but still slightly coarse.
5. For the salad dressing, whisk the olive oil, lemon thyme, white wine vinegar, lemon juice and honey together in a bowl until well combined. Season, to taste, with salt and freshly ground black pepper.

less than 30 mins

preparation time

less than 10 mins

cooking time

Serves 1

By Charlotte Jones

From Step up to the Plate

This recipe was cooked by amateur chefs as part of the BBC's Step Up to the Plate television programme.

- 6. To serve, dot the pesto and the balsamic vinegar around the edge of the plate. Drizzle the goats' cheese stack with the lemon thyme dressing, then sprinkle over the toasted walnuts.**