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## **Grilled Smoked Goat's Cheese Salad with Pear, Pecans and Dried Cranberries**

### **Ingredients**

(Serves 2)

4 slices brioche bread toasted

2 smoked goat's cheeses

Small bag salad leaves

1 ripe pear sliced

1tblsp dried cranberries

12 pecan halves

### **Nut Dressing**

1tblsp walnut oil

1tblsp sunflower oil

1tsp dijon mustard

1tsp runny honey

1tblsp white wine vinegar

Salt and pepper

### **Method**

Whisk all the dressing ingredients together.

Cut the cheeses in half. Cut the brioche into rounds and top with a cheese half. Drizzle the cheese with a little oil and grill until golden and bubbling.

Arrange the salad, pear, pecans and cranberries on 2 plates top with cheese toasts and drizzle with dressing.