

## **SALAD WITH SPINACH AND EPIROS FETA GOAT CHEESE**

### **Ingredients**

- 150g EPIRUS Goat Cheese, diced
- 250g baby spinach leaves
- 5 tbsp finely chopped dill
- A small bunch of rocket – the soft leaves only
- 1 barley rusk, crumbled into pieces (or several small rusks)
- 1 tbsp walnuts, coarsely chopped
- A little olive oil for the dressing
- For the baked pepper purée:
- 100g EPIRUS Goat Cheese in pieces
- 1 jar baked Florina red peppers
- ½ espresso cup of olive oil
- 1 large garlic clove
- 3 tbsp balsamic vinegar
- Salt & pepper
- A little oregano or thyme
- 3 tbsp walnuts