

# FLAVOR *of the* WEEK

Guest Writer  
*Elise Reinemann*

## *Farm Fresh Greens*

*For pictures and more instruction visit Elise's  
blog at [www.saltpepperlove.com](http://www.saltpepperlove.com)*

I first had this dish in a picturesque little town in Provence called St. Remy en Provence in a restaurant called, L'Ail ou La Cuisse. We stumbled into the restaurant, tempted by the smorgasbord of pastries in the restaurant's front window, and were surprised when we were seated in a charming back patio, the Provencal sun shining through the umbrellas. This simple salad takes advantage of delicate and delicious freshly picked salad greens and because it has very few ingredients, its important to use the best you can find. Enjoy this salad with some freshly picked figs and be instantly transported to Provence.

### FRESHLY PICKED GREENS SALAD WITH CHEVRE CHAUD AND FIGS

Preheat oven to 350

1 lb salad greens (one handful per person)

1 French baguette

1 log of raw goat milk cheese

4 black mission figs, sliced in half

Fig jam or confiture

Vinaigrette:

1 T Dijon mustard

1 T honey

¼ c apple cider vinegar

½ c olive oil

### BAGUETTE

Slice the baguette into eight ½ inch pieces on a diagonal. Place the baguette slices on a baking sheet and drizzle olive oil on both sides. Place into the oven until the baguettes are toasted and slightly golden, about 7-10 minutes.

### VINAIGRETTE

Make the vinaigrette by combining the Dijon mustard, honey, apple cider vinegar and a pinch of salt and pepper. Whisk ingredients together and while continuing to whisk, add the oil until the dressing is emulsified.

### ASSEMBLING THE SALAD

Place the salad greens into a large bowl and add enough vinaigrette to lightly coat the greens. Toss together and place a handful on each plate. Slice the figs and place two halves on each plate either on top of the greens or next to the greens.

Turn oven broiler on. Slice the goat cheese log into eight equal pieces and place one piece on top of each baguette slice. Place the baguette and cheese under the broiler and watch carefully making sure it doesn't burn (about one minute or less). Remove from oven and top with a teaspoon of fig jam or confiture. Place on the plate with the salad greens and figs and enjoy it while it's hot!

### FINDING THE RIGHT CHEESE

To find the right kind of goat cheese head to a reputable cheese shop like Murray's in NYC and if you want the good stuff, go with the raw goat's milk cheese, imported from France. It will have a lot more flavor than a cheese made with pasteurized goat's milk. For my recipe, I used a cheese called St. Maure Blanc, a classic type of chèvre from the Loire Valley. It has a soft, natural rind and a smooth, nutty, and almost acidic taste on the interior.

*Elise is a graduate of The French Culinary Institute and lives in Connecticut. She can be reached at her website, [saltpepperlove.com](http://saltpepperlove.com).*