



Cashel Blue, Pear, Spinach & Hazelnuts Salad



70 g Cashel Blue
100 g baby spinach leaves, washed, dried
and stalks removed
60 g hazelnuts
2 firm ripe pears

Honey vinaigrette:
3 tblsp olive oil
1/2 tsp honey
1 tblsp cider vinegar
salt & pepper
1/4 tsp Dijon mustard

Toast and deskin the hazelnuts. Chop them roughly.

Dice the Cashel Blue. Peel and core the pear then slice lengthways. Toss the sliced pear in lemon juice.

Make the dressing by mixing all the dressing ingredients.

Layer the spinach, cheese and pear. Scatter with the
with the honey dressing.

chopped nuts and drizzle

