



## Roasted walnut oil Gourmet salad

Serves 4 as a first course

- 4 ounces mesclun or baby romaine or baby spinach
- 2 ounces goat cheese, crumbled or cut into small pieces
- 1/2 cup walnuts
- 3 Tbs dried blueberries

### *Dressing*

- 4 Tbs of Cibaria [walnut oil](#)
- 1 1/2 Tbs balsamic or red wine vinegar
- 1 tsp prepared mustard
- Salt and pepper to taste

Toss the salad greens in a bowl with half the dressing. Whisk the dressing ingredients together until thoroughly combined. In a small bowl thoroughly mix walnuts, blueberries and cheese with the other half of the vinaigrette. Arrange the greens on appetizer plates. Garnish with goat cheese, walnuts and blueberries.