

STARTERS

AVOCADO AND CAPRICORN SALAD



This recipe is suitable for vegetarians

12 small tomatoes, halved
2 cloves of garlic, crushed.
2 tbsp olive oil.
4 tbsp French dressing.
2 x 100g Capricorn Somerset Goats Cheese, chopped

2 tbsp flat leaf parsley, chopped
2 ripe avocados
25g toasted pine nuts



SERVES 4

- Pre-heat the grill to high.
- Place the tomatoes and garlic on a baking tray and drizzle over the oil.
- Grill for 4-5 minutes, until just soft.
- Place the tomatoes in a bowl and mix together with the French dressing, Capricorn Somerset Goats Cheese and parsley.
- Peel, stone and slice the avocados.
- Fan the avocado slices onto a serving plate and spoon the tomato mixture onto the smaller end of the fan.
- Sprinkle over some toasted pine nuts.

