

Green Salad With Warm Goat Cheese (Salade de Chèvre Chaud)

By Ligaya Mishan

Updated Oct. 12, 2023

Total Time 20 minutes

Prep Time 5 minutes

Cook Time 15 minutes

Rating ★★★★★ (476)



Chris Simpson for The New York Times. Food stylist: Maggie Ruggiero.
Prop stylist: Suzie Myers.

Some dishes are showstoppers, while others are ordinary, unfussy and exactly what you want on a slow evening when nothing need be achieved or sought after. This is a simple salad, with the smallest exalting touch: rounds of goat cheese coated in beaten egg and the sheerest veil of bread crumbs, then gently pressed in a hot pan until dark gold. They come served over a careless toss of greens — you can add fresh herbs like dill or parsley for featheriness and a bright lift — in a dressing that requires no more than oil, vinegar, mustard and a single shallot. Eat immediately, when the greens are fresh and cool, and the cheese is still warm, faintly crackly on the outside and oozy within.

INGREDIENTS

Yield: 4 to 6 servings

FOR THE GOAT CHEESE

1 cup fine plain bread crumbs (see Tip)

½ teaspoon fine sea salt

¼ teaspoon black pepper

1 large egg

1 (8-ounce) log fresh goat cheese, chilled

Extra-virgin olive oil, for pan-frying

FOR THE SALAD

2 tablespoons red wine vinegar

PREPARATION

Step 1

Prepare the goat cheese: In a shallow dish, mix the bread crumbs, salt and pepper. Crack the egg into a separate bowl and beat with a fork. Using unflavored dental floss or a sharp knife, cut the goat cheese into ½-inch-thick rounds.

Step 2

Dip each round in the beaten egg, then dredge in the crumbs until completely covered, and transfer to a plate. Refrigerate until very firm, at least 5 minutes.

Step 3

Meanwhile, make the salad: In a large bowl, whisk the vinegar, mustard and shallot with a pinch each of salt and pepper. While

2 teaspoons Dijon mustard
1 small shallot, minced
Salt and black pepper
½ cup extra-virgin olive oil
10 to 12 ounces crisp salad greens

whisking, add the oil in a slow, thin stream and mix until emulsified. Add the greens and gently toss to coat. Season with more salt and pepper as needed. Divide among serving plates.

Step 4

Fry the goat cheese: Heat a thin layer of oil in a large nonstick or well-seasoned cast-iron skillet over medium. Add the breaded goat cheese rounds and cook, turning once, until dark gold, 1 to 2 minutes per side. Transfer to paper towels to drain, then set over the salad. Serve immediately.

TIP

Add a pinch of minced fresh thyme leaves to the crumb mixture to give the breading a warm, piney contour.