



WOODSIDE CHEESE WRIGHTS

artisan cheesemaker
South Australia

*This recipe is with compliments of
Adam Liaw - Masterchef winner
2010 "simple and delicious"*



Kris Lloyd
Head Cheese Maker

WOODSIDE LEMON MYRTLE CHEVRE WITH HEIRLOOM TOMATO SALAD

Ingredients

- 4 thick slices Woodside Cheese Wrights Lemon Myrtle Chevre
- 6 assorted heirloom tomatoes*
- 1/2 red onion
- 2 tblspns flat leaf parsley, leaves only, roughly chopped
- 2 tblspns extra virgin olive oil
- 1 tblspn red wine vinegar
- 1 tspn freshly squeezed lemon juice
- Good quality flake salt and freshly ground black pepper
- Crusty bread to serve

Time to prepare: 20min.

Method: Slice the onion very thinly, soak in cold water for 30 minutes and drain. Thickly slice the tomatoes and season with salt and pepper. Toss together with the onion, parsley, olive oil, lemon juice and red wine vinegar. Place a thick slice of the Lemon Myrtle Chevre on a plate and top with the tomato salad. Serve with fresh crusty bread.

**If you cannot find good heirloom tomatoes, you can substitute an equivalent amount of mixed cherry tomatoes, baby grape tomatoes and kumatos.*

WINE MATCHING

*This dish is perfect for
a luncheon, with good
bread and a glass of
crisp white wine.*

HAND MADE IN AUSTRALIA BY WOODSIDE CHEESE WRIGHTS

Visit us at our Cellar Door,
open daily 10-4pm
Henry Street Woodside
South Australia 5244
info@cheesewrights.com.au
www.woodsidecheese.com.au
facebook.com/woodsidecheese
twitter.com/woodsidecheese

PH: 08 8389 7877

