

**BRISTOL  
INDEPENDENTS**  
*keep our high streets alive*



[www.bristolindependents.co.uk](http://www.bristolindependents.co.uk)

**Gloucester Road** Bishopston/Horfield

# Gloucester Road goats cheese salad

## Ingredients

Seasonal salad leaves  
Roasted Peppers from a jar  
(or roast your own under a hot grill)  
Walnuts  
Cranberries, dried  
Walnut oil  
Balsamic vinegar  
Rosary Goats Milk Cheese  
(vegetarian)  
Pumpkin seeds  
Sunflower seeds

## Method

This is a really simple recipe. Just adjust the proportions to suit your tastes and the quantities according to the number of people to be served.

In a bowl mix the salad leaves with all the ingredients except the goats cheese. Drizzle with a little walnut oil and balsamic vinegar, and crumble on the goats cheese. Serve with fresh crusty bread.

**Where you could buy the ingredients** From many independent traders in the area including Scoopaway Health Foods, Murray's Butchers, Biggies Vegetable Shop, Gardener's Patch, The Olive Shed, and The Breadstore.