

Sour Cream and Goat's Milk Cheese Mousse Salad

To be paired with Creation Chardonnay, Creation Reserve Chardonnay or Art of Creation Chardonnay

Sour Cream and Goat's Milk Cheese Mousse Salad

Ingredients

- 100 g chevin goat's-milk cheese
- 65 g sour cream
- 125 g cream cheese
- 50 ml cream to bind
- 2 carrots
- 1.5 L fresh orange juice
- 3 leaves fresh basil (chopped)
- 50 g honey
- 50 g chopped chives
- 1/2 cup walnuts
- 10 ml oil
- Salt
- Beetroots
- Orange segments
- Micro leaves
- Pea shoots

Methods

Sour cream and goat's milk cheese mousse

1. Place both cheeses and both creams in a food processor.
2. Blend till combined.

Carrot dust

1. Using a peeler, peel 2 carrots until too thin to hold between your fingers.
2. Place all the peels on a tray in a lukewarm oven overnight to dry out well enough to be blended to a powder.

Orange reduction

1. Place fresh orange juice, fresh basil (chopped) and honey in a pot.
2. Reduce to a syrupy consistency.

Chive and walnut pesto

1. Roast the walnuts in the oven and allow to cool.
2. Place walnuts with chives, oil and salt in a blender.
3. Pulse till the walnuts have a coarse consistency.

Beetroot chips

1. Thinly slice beetroot (any of Gold Beetroot, Candied Beetroot and Red Beetroot)
2. Deep-fried until crispy.
3. Season with salt.

Other Elements on the Plate

1. Orange segments
2. Micro leaves
3. Pea shoots