

Cheese and pistachio snacks with mixed nut salad



Ingredients:

Snacks:

4 sheets of filo pastry
300 g soft goat's cheese
100 g rocket
50 g raw pistachios, chopped

Salad:

mixed leaves
150 g mixed nuts
balsamic vinegar
olive oil
salt

Preparation:

Spread the filo pastry sheets out on a work surface. In the centre of each one, place a piece of cheese, some pistachio nuts and some rocket. Pull the edges of the pastry up together like a parcel and bake at 200°C for 7-8 minutes. Vinaigrette: finely chop all the nuts in a mortar or blender. Beat the oil, vinegar and salt together and add the nuts. Serve the snacks with the mixed salad leaves dressed with the vinaigrette.