

# SOMERSET GOATS CHEESE CAPRICORN

## STARTERS

### WARM NEW POTATO, PEAS AND CAPRICORN SALAD

Serves 4

#### Ingredients

750g baby new potatoes  
grated zest and juice 1/2 lemon  
3 tbsp extra virgin olive oil  
1 tsp Dijon mustard  
100g fresh peas, podded weight  
4 spring onions, sliced  
100g baby leaf spinach  
2 x 100g Capricorn goats cheese, crumbled

- Boil the new potatoes in lightly salted water for 15 mins or until tender
- Meanwhile, whisk the lemon zest, juice, olive oil, mustard and seasoning together in a large bowl
- Drain the potatoes, cutting any larger potatoes in half, and toss with the dressing whilst still warm
- Add the raw peas, spring onions, spinach and goat's cheese. Serve immediately