

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Spice Goddess Salad

BY CHEF JOEY ALTMAN

Salad Ingredients

4 cups spring greens, washed and rinsed

1 head little gem, halved, rinsed, and rough chopped

3 radishes, shaved

¼ cup toasted pumpkin seeds

Some Manchego cheese, grated or shaved (or any cheese you like)

1 avocado, halved, pitted and sliced

Dressing Ingredients

1 medium shallot, peeled and minced

Juice of 1 lemon

2 tbsp. vinegar (champagne, apple cider or sherry)

1 tbsp. tarragon Dijon mustard

1 tbsp. honey

Some chopped Italian parsley

1 Serrano chile, seeded and minced

½ cup extra virgin olive oil

Sea or kosher salt and fresh ground black pepper to taste

Directions

In a mixing bowl with a whisk, or blender, combine the shallot, lemon juice, vinegar, mustard, honey, parsley and chile. Whisk or blend in the oil in a slow stream until incorporated.

Season to taste with salt and pepper.

Toss the greens and chopped little gem with just enough of the dressing to coat.

Place the dressed greens in a serving dish and garnish with the shaved radish, pumpkin seeds, shaved cheese and slices of avocado.

Season with a little salt and serve.