

MAY 2018 CELLAR CLUB



ORGANIC PETITE GREENS, OREGON STRAWBERRY, PROSCIUTTO CRISP, CHEVRÉ QUENELLE WITH AGED BALSAMIC VINAIGRETTE

PAIRED WITH 2015 SANGIOVESE GROSSO | SERVES 4 PORTIONS

INGREDIENTS

2 Tbsp. Aged Balsamic Vinegar
1 tsp. Dijon Mustard
½ tsp. fresh Garlic, crushed
3 oz. Olive Oil, extra virgin
4 cups Spring Greens, washed
1 cup fresh Strawberries, quartered or sliced
1 each Scallion, sliced very thin
4 slices Prosciutto
4 tablespoons Chevré
Salt, Kosher or Sea to taste
Freshly ground Pepper to taste

METHOD

1. Place the balsamic vinegar, Dijon mustard, and garlic in a small bowl and whisk until well blended.
2. Continue to whisk mixture while slowly drizzling in the olive oil. Set dressing aside.
3. Preheat oven to 350° F. Lay the prosciutto on a baking sheet lined with parchment paper and bake 15 minutes or until 'crisp'. Remove from oven and cool.
4. Place the greens, strawberries and scallions in a large salad bowl, season with salt and pepper, add ½ the dressing and toss to coat. (More dressing can be added. You do not want to 'over-dress' the salad.)
6. Serve salad immediately garnished with the prosciutto crisp and chevre quenelle on chilled plates.