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RIEBEEK VALLEY SWARTLAND WESTERN CAPE SOUTH AFRICA

FOR THE LOVE OF WINE



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SMOKED SALMON, BABY POTATO & SEASONAL GREENS WITH CITRUS, DILL & POPPY SEED DRESSING

A mouthwatering combination of salad ingredients dressed with a creamy, taste bud awakening citrus & dill vinaigrette. Simply sublime with chilled Allesverloren Chenin Blanc.

INGREDIENTS (MAKES 4):

Salad:

500 g baby potatoes
6 x large courgettes, washed
100 g mini asparagus spears or asparagus tips
150 g fine green beans
150 g smoked salmon ribbons
100 g watercress leaves

Dressing:

1 egg yolk
¼ of an onion, peeled and finely grated
2 T (30 ml) honey
2 t (10 ml) Dijon mustard
2 T (30 ml) white wine vinegar
juice of ½ a lemon
juice of ½ an orange
½ c (125 ml) grapeseed or canola oil
zest of 1 lemon
zest of 1 orange
2 T (30 ml) freshly chopped dill
1 T (15 ml) poppy seeds
Freshly ground salt and pepper to taste

METHOD:

Boil the potatoes until tender, drain and rinse with cold water. Allow to cool completely before halving them. Season with salt and pepper and set aside.

Place the courgetti shavings onto a wire rack lined with paper towel. Season with salt. And place another paper towel on top. Allow to stand for 10 minutes to draw out excess moisture. Set aside.

Heat a griddle pan until smoking hot. Rub asparagus with a little olive oil and place onto the hot griddle pan. Grill until bright green and lightly charred. Season with salt and pepper.

Place green beans into a medium shallow dish. Pour boiling water over them. Allow to stand for 5 minutes then rinse immediately with ice cold water. Set aside.

For the dressing:

Place the egg, onion, honey, mustard, vinegar and juices into a food processor and blend for about a minute until it becomes creamy. While blender is still running, slowly pour the oil in a steady stream into the funnel of the food processor until well combined and viscous. Pour dressing into a bowl and stir in the zest, chopped dill and poppy seeds. Season to taste.

Arrange all the prepared salad ingredients, including the watercress and smoked salmon ribbons, onto a platter. Just before serving, drizzle with the citrus dressing.