Salad Marché
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Recipe by Daisley Gordon

Ingredients

Organic Canola Vinaigrette
20 mL rice or white wine vinegar
120 mL Pacifica organic canola oil
10 mL Dijon mustard
15 mL shallot, minced
120 mL goat cheese
60 mL heavy cream
30 mL Italian flat-leaf parsley, chopped
30 mL scallion greens, thinly sliced

Sea salt, to taste
Freshly cracked black pepper, to taste

Salad
Assortment of fresh seasonal vegetables, for example:
Fennel, sliced, blanched
Bunched carrots, peeled, cut into lengthwise quarters
Haricots verts, tips trimmed, blanched
Sweet English peas, blanched
Fresh, mixed salad greens
Ripe cherry tomatoes, cut in halves or quarters depending on size

Directions

1. Allow goat cheese to sit at room temperature for 30 minutes. Combine cheese and heavy cream with a wooden spoon or small stiff whisk.

2. Make vinaigrette. In a bowl whisk together the vinegar, mustard and shallot; then emulsify canola oil. (This may be done more easily by making a double or triple batch in a blender.)

3. Prepare all vegetables.

4. Spread cheese mixture down the center of an oval platter.

5. Combine all vegetables in a bowl, dress with the vinaigrette and herbs and season with salt and pepper to taste. Arrange vegetables atop the oval pool of cheese mixture.

6. Add the salad greens to the mixing bowl, and coat with the remaining vinaigrette and herbs; then add greens to platter. Any surplus vinaigrette may be used to drizzle on the platter.