Salad Marché
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Recipe by Daisley Gordon

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**Ingredients**
- **Organic Canola Vinaigrette**
  - $1\frac{1}{2}$ tablespoons of rice or white wine vinegar
  - 4 ounces of Pacifica organic canola oil
  - 2 teaspoons of Dijon mustard
  - 1 tablespoon of shallot, minced
  - 4 ounces of goat cheese
  - 2 ounces of heavy cream
  - 2 tablespoons of Italian flat-leaf parsley, chopped
  - 2 tablespoons of 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

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**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.