

## 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.