

Spring Stone Fruit Salad

Ingredients

1/3 cup Sherry vinegar
1/3 cup extra virgin olive oil
1 shallot, minced
1 tbsp honey
Sea Salt and freshly ground black pepper
3 cups mixed stone fruit, peaches, nectarines, plums,
apricots, or cherries, sliced into wedges
1 fennel bulb, thinly sliced
1 head butter lettuce
1/3 cup roasted, salted marcona almonds
2 oz crumbled goat or feta cheese
1/3 cup fresh mint leaves, torn or left whole if small

Instructions

Wash and spin dry whole leaves of butter lettuce and set aside. Whisk together olive oil, sherry vinegar, shallot and honey in a mixing bowl. Add salt and black pepper to the dressing, to taste.

Arrange butter lettuce leaves on a lovely serving platter. Place fennel slices and stone fruit on them. Scatter marcona almonds, goat cheese and mint over the top. Drizzle the dressing over the salad and serve. Alternatively, this salad could be divided and served on individual plates.

Pair with Cooper-Garrod Rosé

www.garrod farms.com