

Vegetable Bundle Salad

Yield: 4 servings

8 oz. Baby Field Greens
4oz. Fennel, shaved
1 ea Pear
3oz. Roquefort
1 Flat Cherry tomatoes

Parsley Oil

1 bunch Flat Leaf Parsley
1 Cup Extra Virgin Olive Oil

Red Pepper Coulis

2 Each Red Pepper
1 clove Garlic, smashed
¼ bunch Parsley
t.t. Salt and Pepper

Vegetable Bundle

1 bunch Asparagus, trimmed and bottoms peeled
3 each Red and Yellow Tomato, concasse and julienned
1 each Carrot, peeled into ribbon strips

Method:

Bundle: Roast Asparagus, tomato in a 400 degree oven for 8 minutes. Grill carrot ribbon. Cool vegetables and then take 2 asparagus and 3 pieces of tomato. Wrap carrot around vegetables and set aside.

Garnish: Slice pear into 3 thin slices. Cut cherry tomatoes in half, then tossed in basil and olive oil. Chunk Roquefort into 1oz pieces and set aside.

Parsley oil: Take parsley and 1 cup of olive oil into a sauce pan. Place on stove and bring to slight simmer. Remove from heat and place into a blender. Blend until fully pureed and then strain through a fine chinois. Place into a squeeze bottle and reserve.

Red Pepper Coulis: Roast peppers on grill until charred and place in a bowl and cover to let steam and cool down. Peel off skins and place pulp into a blender. Add garlic, parsley, salt and pepper to taste and blend until fully incorporated.

Salad: Mix fennel with mixed greens.