



# Refreshingly Crunchy Spring Salad

Albariño and the Promise of Spring

Recipe by Executive Chef Patrick Mulvaney

## Salad Ingredients:

About a pound of beautiful greens, can be a field mix, chicories (endive, treviso, radicchio) or perhaps just some straight romaine, cleaned and dried. Vegetable medley for serving can be any or all of the following: Breakfast Radish ~ Watermelon Radish ~ Purple Daikon ~ Tokyo Turnip ~ Nantes Carrots (or babies) ~ Fennel ~ Spring Onion

## Vinaigrette Ingredients

- 1 minced shallot
- 2 cloves of garlic, mashed
- 2 oz. Silt Albariño
- 2 oz. rice wine vinegar (or other type)
- 1 tsp. Dijon mustard
- 1 cup olive oil (f you like, make ½ to ½ EVOO)
- S&P to taste

## Directions

Make vinaigrette. Macerate shallots and garlic with S&P in the wine and vinegar. Whisk in mustard and slowly drizzle in the oils. The Albariño marries the salad to the wine while cutting the tartness of vinegar so the vegetables can shine. Check for seasoning and reserve for service. Slice vegetables artfully, some in disks, perhaps breakfast radish in wedges, thinly slice the fennel and onion. Vary the size and shape according to each vegetable and cut them so they are easy to eat. You are looking for about 2½ to 3 cups of product. Toss with vinaigrette to lightly coat, check for S&P and put aside. Doing this an hour ahead is perfect, longer put them in the fridge, at service just boost the vinegar in the mix. For service, dress greens and start by draining excess from the vegetables, adding enough just to make the leaves shine. Plate on a big platter and strew the medley on top to create a colorful collage. To guild the lily you can use a few flowers, clover, fennel, or even rosemary. Whisk in mustard and slowly drizzle in the oils. Check for seasoning and reserve for service. Serves 6-8.



Pair with Silt Wine Company's 2019 Albariño. Our 2019 Albariño is a real crowd pleaser. Refreshing acidity with melon and nectarine aromas and a candied lemon drop finish. A dry wine grown by Screeching Owl Vineyards located on the other side of Lisbon Island, right across from Babel Slough.

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