

# EXCLUSIVE LEAF AND APRICOT SALAD WITH A QUINCE DRESSING

  
**Reynolds**  
*more than just a greengrocer*



## INGREDIENTS

### LEAF AND APRICOT SALAD

- 160g Exclusive Leaf Mix
- 2 fresh apricots
- ½ a pomegranate
- A handful of edible flowers (e.g. pansies, nasturtiums, marigolds)

### QUINCE DRESSING

- 25ml Golles quince vinegar
- 75ml Chateau d'Estoublon Grossane extra virgin olive oil
- A squeeze of fresh orange juice
- Salt and pepper



[www.reynolds-cs.com](http://www.reynolds-cs.com)



@ReynoldsFood



@ReynoldsFood



# EXCLUSIVE LEAF AND APRICOT SALAD WITH A QUINCE DRESSING

## COOKING METHOD

- 01 Stone and slice the apricots, de-seed the pomegranate and sort through the flowers, tearing the petals from any larger ones (e.g. marigolds).
- 02 Gently mix the fruit with the salad leaves, arrange in a serving bowl and sprinkle with the flowers.
- 03 Mix the orange juice and vinegar together, season and whisk in the olive oil.
- 04 Just before serving, garnish with Affila cress.

