EXCLUSIVE LEAF AND APRICOT SALAD WITH A QUINCE DRESSING





INGREDIENTS

LEAF AND APRICOT SALAD

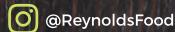
- 160g Exclusive Leaf Mix
- 2 fresh apricots
- ½ a pomegranate
- A handful of edible flowers (e.g. pansies, nasturtiums, marigolds)

QUINCE DRESSING

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







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COOKING METHOD

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

