

Description



This salad says “Spring” in every way! Made using our delicious Cranberry Agretti Wine Vinegar with Sorrento Lemon Fused Olive Oil and Basil Fused Olive Oil for a vinaigrette that is phenomenal.

Ingredients:

- 4 oz. log of goat cheese
- 2 t. grated lemon zest
- 2 t. fresh, chopped thyme
- 2 t. fresh, chopped basil
- 12 leaves of Butter lettuce
- 4 C. fresh spinach
- 1/2 C. snap peas—each cut in half
- 1 C. raspberries
- A few pieces of thinly sliced radish (I used a mandolin)
- 1/4 C. sliced almonds
- 1 T. The Olive Tap’s [Cranberry Agretti Wine Vinegar](#)
- 1 T. The Olive Tap’s [Sorrento Lemon Fused Olive Oil](#)
- 1 T. The Olive Tap’s [Basil Fused Olive Oil](#)
- 1 T. diced shallot
- A couple pinches of Pink Himalayan Sea Salt

Directions:

Â To assemble the goat cheese:

1. Spread herb/zest mixture on a small plate and roll the goat cheese around until it is fully coated. Very gently press into cheese so it adheres. At this point you can wrap it in plastic wrap until ready to use, or simply put in refrigerator until ready to slice. Keeping it chilled will make it easier to cut.

For the salad assembly:

1. In a small bowl combine diced shallot, Cranberry Agretti Wine Vinegar, Sorrento Lemon Fused Olive Oil, Basil Fused Olive Oil, and Himalayan Sea Salt. Whisk until emulsified and set aside.
2. Line 2 bowls with Butter lettuce (depending on the size of your bowls you may be able to make more than 2 salads). Top with snap peas, raspberries, radish, and almonds.
3. Slice your goat cheese log and top each salad with 2 slices. Drizzle with vinaigrette, and serve.

Enjoy!

An Olive Tap Original Recipe by Melanie, Long Grove

Date

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