



ENDIVE ROQUEFORT & STRAWBERRY SALAD, WITH FIJIAN TURMERIC, PEACH & MANGO VINAIGRETTE

INGREDIENTS

- 2 ea. Ripe Mangoes (cleaned, sliced)
- 1 ea. Ripe Peach (sliced)
- 3 tbsp. Whole Grained Mustard
- ¼ tsp Ground Fennel
- 2 tsp. Wakaya perfection Turmeric
- 1 tbsp Wakaya Perfection Ginger
- 1 ea Scotch Bonnet Pepper (Seeded, Minced)
- 5 tbsp. Raw Sugar
- 1 Cup Grape Seed Oil
- ½ Cup almond Oil
- 2 Cups Peach Nectar
- ½ Cup Fresh Lime Juice
- 4 tbsp. Champagne Vinegar

SALAD INGREDIENTS

- 3 ea White Endive
- 3 ea Purple Endive
- 1 bunch Celery (hearts only)
- 1 Head Frise Lettuce
- 4 oz Dolce Gorgonzola
- 1 qt. Fresh Strawberries

DIRECTIONS

1. Preheat the oven to 300 degrees and place the mangoes and peaches on a baking sheet. Bake slowly until the fruit turns lightly tan around the edges and slightly dries. Remove, Cool.
2. Combine the peach nectar, mustard and the fruit in a blender in that exact order. Next add the sugar.
3. Start the blender on low speed. Once all of the ingredients become smooth, start to add the grapeseed oil in a slow steady stream, alternating with the almond and thinning the vinaigrette with the lime juice.
4. Next add all of the spices and the scotch bonnet. Give one final pulse to chop and incorporate the pepper, then add the vinegar to balance the flavor
5. Assemble Salad. Recipe Below.