

BRIE AND RASPBERRY SALAD

Ingredients:

For the Vinaigrette

{makes 1-1/2 cups}

1 cup fresh raspberries

1/4 cup white wine vinegar

Juice of half an Orange

2 teaspoons honey

A pinch of dried thyme

3/4 teaspoon kosher salt

1/4 teaspoon white ground pepper

3/4 cup extra virgin olive oil



For the Salad

2 ripe apples, quartered and sliced thin {I used Ambrosia*}

8 oz mixed salad greens

One 6 oz Brie log, sliced

1/3 cup pecans, toasted

A few pinches of kosher salt

Extra raspberries for garnish

Directions:

Bring the Brie cheese to room temperature (about a half hour).

Meanwhile, puree the raspberries and strain them through a wire mesh sieve (to remove all those pesky seeds). Combine the berry puree, honey, vinegar, kosher salt, white pepper, and orange juice in a bowl and whisk while slowly pouring a steady stream of the olive oil. Taste to check seasonings. Adjust the spices if you think they're needed (mine was just right), then set the dressing aside.

Place a handful of greens on 8 plates. Quarter the apples and remove the core. Slice the apples into ultra thin pieces (a quarter apple per serving), arrange arrange on top of the greens. Slice Slice Brie and lay three to four slices on each salad. Drizzle with the raspberry vinaigrette and garnish with the toasted pecans and and extra raspberries, if you have some.



Daryl Wood Gerber

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Directions:

Note: Apples

I used Ambrosia, which I discovered is a relatively new cultivar originating in British Columbia in the early 1990s. It is medium to large in size and has mostly red coloration mixed with lovely yellow. It is firm and very sweet, reminiscent of pear.