



FRESH PASTA CO.

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PURSLANE SUMMER SALAD

by Chef

Scott White

Caramel-Orange Vinaigrette

yield 2 cups

Assemble ingredients:

1. ½ cup **white balsamic vinegar**
2. ¾ tsp. finely grated **orange zest**
3. ½ tsp. finely chopped fresh **Garlic**
4. ½ tsp. finely chopped fresh **Ginger Root**
5. 1 TBSP. Dijon **Mustard**
6. 2 tsp. **honey**
7. ½ tsp. Kosher **salt**
8. 1 pinch black **pepper**
9. 1 ¼ cup extra virgin **olive oil**
10. 2/3 cup **caramel**

Method for vinaigrette:

- Use a food processor
- Put the the first 8 ingredients into the processor bowl.
- Blend for 15 seconds to mix.

Make the caramel:

CAUTION!! If you have never made caramel before, refer to instructions on internet. (You Tube!) Do not let the caramel get onto your skin or it will burn.

- ¾ cup white sugar
- ¼ cup water
- 2 qt. stainless saucepan
- 3 TBSP additional water

To make the caramel, pour the water into a heavy-bottomed saucepan. Add the sugar and heat over medium-high heat.

- You can stir the pan to dissolve the sugar, but once the mixture comes to a boil, stop stirring: the agitation can promote crystallization, which will result in grainy caramel.
- Boil and swirl the caramel until it turns a medium mahogany brown.
- Pull the pan off the heat
- **STAND BACK** and add 3 TBSP water. Swirl to incorporate. It will foam up and tend to spatter. **BE CAREFUL.**

Turn processor on and drizzle the caramel into the vinegar mix **CAREFULLY** and slowly.

Drizzle in the olive oil very slowly with the processor still running. Adjust seasoning.



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PURSLANE SUMMER SALAD (per person for a large salad)

- 1 cup Purslane leaves
- 1 cup assorted mesclun greens
- 1 ripe fresh fig, cut into quarters
- 2 fresh ripe strawberries, sliced thinly
- 6 cherry tomatoes, cut in half
- 1 TBSP candied chopped walnuts
- 2 TBSP fresh Chevre

Toss the purslane and mesclun greens in a mixing bowl with enough Caramel-Orange vinaigrette to dress lightly. Arrange on dinner plate. "Dot" the top of the greens with chevre. Arrange the cut fruit and tomatoes on top as well. Sprinkle the candied walnuts over all.

Bring to the table with a bit more vinaigrette to serve on the side.