

Three-Apple Waldorf Salad

Serves Four



Ingredients:

1 Granny Smith Apple
1 Red Delicious Apple
1 Yellow Delicious Apple
juice of 1 lemon
4 stalks celery, ribs removed
8 grape tomatoes halved
1 4-ounce log Montrachet goat cheese, rolled in poppy seeds and sliced into 8 slices
4 leaves radicchio
8 Belgium endive leaves
2 heads Bibb lettuce
1/4 cup walnut halves

Tarragon Vinaigrette

Ingredients:

2 tablespoons chopped tarragon
1/2 teaspoon dry mustard
1 chopped shallot
3 tablespoons cider vinegar
6 ounces olive oil
salt and pepper

Method:

Prepare tarragon vinaigrette first. Blend tarragon, mustard and shallot with vinegar. Slowly whisk in olive oil. Season with salt and pepper. Set aside.

Slice apples very thin and toss in lemon juice to retain their white color. Slice celery on the bias and add to apples. Chop 1 head of Bibb lettuce.

Serving:

Build the salad by first placing Bibb leaves down on the plate. Add radicchio leaf to form a cup. Place apples and celery in the cup and garnish with goat cheese, grape tomatoes and walnuts. Stick in the Belgium endive leaves like feathers for garnish. Drizzle tarragon vinaigrette over the top.