

Radichio salad, homemade raisins, Feta smoke, maple and balsamic vinaigrette |

Recipe for 4 servings

Description

A fantastic fresh salad that is sure to please vegetarians and BBQ addicts alike!

Smoked feta, home made raisins and a maple vinaigrette, what's not to like?

Ingredients

Salad

- 1 Unit(s) Radicchio
- 150 Gr Cherry tomatoes box
- 2 Unit(s) Libanese cucumber
- 75 Gr French shallot

Raisins

- 200 Gr Green grape

Smoked feta

- 150 Gr Sheep's milk feta

Vinaigrette

- 30 Ml Olive oil
- 1 Unit(s) Lemon
- 15 Gr Maple syrup
- 15 Ml Aged balsamic vinegar

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 F°**

Preparation

Separate the radicchio leaves and rinse them, set aside on paper towel.

Peel the cucumber and cut into thin slices.

Cut the cherry tomatoes in 2 lengthwise.

Raisins

Place the raisins on a baking sheet and then in the oven at 350F for 25 minutes and then turn off the oven. Leave the raisins in the oven overnight.

Smoked feta

In an old sauce pot or smoking dish of your choice, place the wood chips. Get them smoking on high heat and once the smoke starts place a grill with the feta over top, and place a metal mixing bowl on top to keep the smoke inside. Smoke for 5-15 minutes depending on smokiness desired.

Vinaigrette

Combine all of the ingredients and season to taste with salt and pepper.

Plating and garnish

Toss the radicchio, cherry tomatoes and cucumber with the vinaigrette in a mixing bowl. Transfer a few leaves and the veggies to the center of each plate.

Garnish with crumbled smoked feta, home-made raisins and drizzle with more vinaigrette.

Garnish with young sprouts or fresh herbs of your choosing.

Bon appétit!