

GRILLED SWEET POTATO SALAD WITH SHAVED FENNEL, GOAT GOUDA, LEMON AND DILL

Serves 4-6

INGREDIENTS

1 lb Jamaican red potato or white sweet potatoes, about the size of a large egg
1 fennel bulb trimmed of outer leaves if discolored
2 avocados
¼ cup mixed bean sprouts, such as mung or lentil (optional)
2 cups purslane or arugula
Toasted walnut oil for garnish
4 oz goat gouda
¼ cup pickled butternut squash strips (recipe follows)

HONEY LEMON DRESSING

¾ cup fresh lemon juice
⅓ cup walnut oil
2 tablespoons honey
½ cup dill
1 garlic clove
Salt to taste

TO FINISH

Toasted walnut oil

FULL MENU

1ST COURSE:

Panisses with Smoked Crème Fraîche
Salmon Torte with Horseradish

2ND COURSE:

Butternut Squash Tortellini,
Smoked Carrot Juice Broth

3RD COURSE:

Grilled Sweet Potato, Shaved Fennel, Goat Gouda, Lemon and Dill

4TH COURSE:

Poached Pear, Fresh Cheese,
Passion Fruit Caramel, Hazelnut Cake

PICKLED BUTTERNUT SQUASH

⅔ cup white balsamic vinegar
2½ tablespoons honey
1½ teaspoon salt
10 black peppercorns
2 cloves
2 bay leaves
8 oz butternut squash

Peel and slice the butternut squash into slices 1 mm thick. Trim the slices into strips 1 inch x ¼ inch. Place the strips into a container.

Combine all the ingredients, except the butternut squash, in small saucepan. Bring to a boil and pour over the butternut squash. Cover and refrigerate.

INSTRUCTIONS

SWEET POTATOES

Preheat oven to 400°F.

Bake the potatoes until just tender enough to be easily pierced with a skewer, about 45 minutes. Let cool to room temperature. Cut the potatoes in wedges and brush lightly with vegetable oil. Reserve.

HONEY LEMON DRESSING

In a blender, combine the lemon juice, walnut oil, honey, garlic and salt. Blend until smooth. Add the dill and blend until the dill is coarsely pureed. Reserve.

TO SERVE

Brush the grill with oil and grill the sweet potatoes skin side down until the skin is well marked and the potatoes have warmed through. Remove and keep warm.

Halve the avocados and peel them. Slice each avocado in quarters then each quarter into thirds. Arrange 3 pieces of avocado in the center of your serving plate in a circular fashion and layer pieces of sweet potato against the avocado.

Using a mandolin, thinly slice the fennel and place in a bowl. Dress the fennel with some of the honey dill dressing and season with salt and freshly ground pepper. Scatter some fennel over the potatoes and sprinkle this mixture with the sprouts (if using them) and the butternut squash strips. Scatter the purslane or arugula on top and grate the goat gouda over the salad, covering the salad completely. Drizzle with extra honey lemon dressing and some toasted walnut oil. Serve immediately.