

CHICORY SALAD WITH SMOKED OYSTERS, PECANS & GORGONZOLA

An easy to prepare dish perfect with chilled
Little Beauty Limited Edition Dry Riesling
Serves 4 (as a starter)



INGREDIENTS

4 small heads of chicory
1 tin of smoked oysters, drained
110 grams pecan nuts, gently roasted
110 grams Gorgonzola cheese, cubed

FOR THE VINAIGRETTE:

4 tablespoons olive oil
2 tablespoons of hazelnut oil
2 tablespoons of sherry vinegar
1 teaspoon of grainy mustard
2 tablespoons of crème fraîche
salt and pepper for seasoning



METHOD

For the vinaigrette, put all the ingredients into a blender and blend until smooth. Season. Prepare the chicory by removing any tough outer leaves. Chop the remaining chicory roughly. Mix with smoked oysters, pecan nuts and Gorgonzola cheese. Drizzle vinaigrette over.

Serve with fresh crusty bread.

Enjoy with chilled Little Beauty Dry Riesling.