

FARMERS GREEN SALAD

with grape vinaigrette, feta & walnuts

Recipe inspired by & curated to pair with
Quails' Gate 2021 Chasselas - Pinot Gris - Pinot Blanc.



Ingredients

Grape dressing

50mL apple cider vinegar

50mL grape juice

120mL olive oil

1/2 tsp dijon mustard

salt to taste

Salad

100g feta diced

50g walnuts chopped

20pc grapes halved

100g mixed greens

1/4 bunch parsley

Recipe

1. Combine vinegar, juice and mustard in a bowl and whisk together. Once combined add the oil slowly while continuing to whisk, this should result in a creamy emulsified dressing. Season to taste.
2. Toss the greens in the dressing and assemble the salad with the remaining garnishes.
3. A cooked protein can easily be added to this salad to make a more substantial meal if desired.