

CHBC Demo Recipes

Warm Pumpkin & Brie Salad with Curly Endive & Pancetta-Sherry Vinaigrette

(Serves 4)

A

1 tbsp grape seed oil
2 cups pumpkin (peeled and ¼ inch diced)
3 shallots (sliced)
½ cup pumpkin seeds (whole)
½ cup pancetta (finely sliced and chopped)
to taste sea salt and cracked pepper

B

¼ cup sherry
¼ cup sherry vinegar
¾ cup grape seed oil
2 tbsp parsley (chopped)
to taste sea salt and cracked pepper

C

1 head curly endive (cut and rinsed)
½ lb brie cheese (¼ inch cut)

- A. Heat a large sauté pan on medium-high heat. Add grape seed oil, allow a moment for the oil to heat, then add the ingredients. Sauté until golden and tender. Remove product to a plate.
- B. Deglaze the hot pan with the sherry and let reduce to half (it will reduce quickly as the pan is still hot). Add the sherry vinegar and bring to a simmer. Whisk in the oil, parsley and salt and pepper.
- C. Plate the curly endive and top with A ingredients. Dress with B and top with brie.



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