



MARIMAR ESTATE
VINEYARDS & WINERY

Amanida de Taronja, Api i Menta (Orange and Celery Salad with Mint)

Serves 6

For the dressing:

2 tablespoons fresh lemon juice
1/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/3 cup extra virgin olive oil

For the salad:

2 large oranges
1/3 pound small young carrots, scraped and thickly grated
2 inner celery stalks (about 6 ounces), cut thinly crosswise
1 head Boston lettuce, cut into small pieces
2 tablespoons fresh mint leaves, cut into thin strips

In a small bowl or food processor, mix all ingredients for the dressing, except oil. Add oil in a thin stream; taste for seasoning.

Peel oranges, removing all the white pith, and cut them into wedges, discarding the membrane. (If they are large, cut sections into two.) Just before serving, toss all salad ingredients in a bowl with the dressing.

Wine Pairing:

Marimar Estate Albariño

Recipe from:

The Catalan Country Kitchen, page 54
by Marimar Torres