



SPRING SALMON AND CITRUS SALAD

This is such an easy, but elegant salad and so refreshing as the weather warms. It can make a great starter for a meal, or be served larger as a satisfying meal of its own. The combination of flavors and textures work remarkably well with Arneis. Enjoy!

INGREDIENTS:

10 oz. baby arugula

1 large pink grapefruit, peeled, sectioned, seeded and membrane removed

1/4 cup ricotta salata cheese, cut in small dice (*fresh mozzarella can be substituted*)

8 oz. package of smoked Alaskan wild caught salmon flaked into 1-inch bites

3 tbs of grapefruit juice

4 tbs of Palmina Provisions Lemon Olive Oil

Salt & fresh ground pepper to taste



METHOD:

Toss the arugula, grapefruit and cheese together lightly.

Combine the grapefruit juice and Lemon Olive Oil together in a small mason jar or other sealable container with just a pinch of salt.

Shake vigorously to emulsify. Pour into salad to taste.

Season with salt and pepper to taste.

Enjoy with a glass of Arneis!