

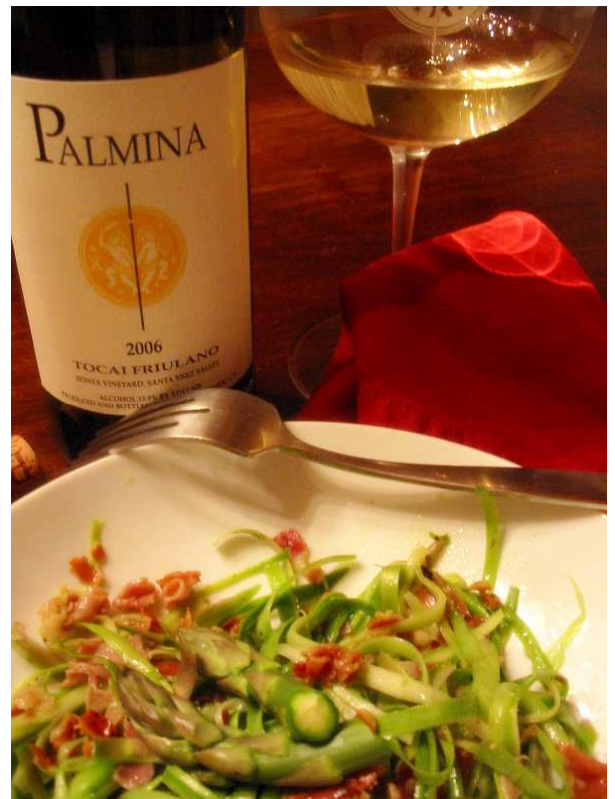
PALMINA



Shaved Asparagus Salad paired with Palmina Tocai Friulano 2006

1lb fresh asparagus
4oz pancetta, diced
1 shallot, diced
juice of 1 lemon
1 tbsp olive oil
salt & pepper

1. Cut off both ends of the asparagus. Use a potato peeler to shave the remaining asparagus into a bowl.
2. Sauté the pancetta until crisp.
3. Add the shallot and cook until softened.
4. Remove from heat and whisk in the lemon juice, olive oil and salt & pepper.
5. Add to the asparagus shavings and toss.



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