

BOTASEA

Spinach Salad with Pancetta

paired with 2005 Botasea Rosato di Palmina

8 ounces baby spinach, trimmed, rinsed and chopped
1 egg, hard boiled then chopped
2 ounces pancetta - chopped
2 tablespoons honey
2 tablespoons apple cider vinegar
1 shallot, finely chopped

Place spinach in a medium sized bowl and top with hard-boiled egg.

Sauté the pancetta until brown & crisp. Reduce the heat, then add the shallots and sauté until soft. Add the honey and vinegar, stirring pan constantly. Season to taste. Heat until honey begins to foam. Pour hot mixture over spinach and egg & serve immediately.

