



## Roasted Winter Vegetable Salad with Moroccan Chimichurri, Blood Oranges, Arugula, Toasted Almonds and Goat Cheese Crema

Serves 4

2½ # assorted baby winter vegetables – suggest assorted baby carrots, baby red and golden beets, assorted radishes, baby turnips and Brussels sprouts, - washed and scrubbed clean but not peeled

¼ cup extra virgin olive oil

1 T coarse sea salt

2 blood oranges, peeled and sections (filets) removed, minus membranes

Wild arugula washed and dried, enough for 4 salads

4 ounces toasted, sliced almonds

Laura Chenel's Goat Cheese Crema

Moroccan Chimichurri

Citrus Vinaigrette



### Laura Chenel's Goat Cheese Crema

5 ounces goat cheese, brought to room temperature (about 30 minutes out of the refrigerator)

4 ounces fresh goat's milk

¼ t. kosher salt

Pinch cayenne

Work gently milk into goat cheese, being careful not to over mix the cheese. Season with salt and cayenne pepper to taste.

### Moroccan Chimichurri

1 bunch chopped cilantro

1 bunch chopped mint

1 T chopped Italian parsley

2 T chopped garlic

1 t. ground, toasted cumin seeds

1 t. paprika

1 T cayenne pepper

1½ cups extra virgin olive oil

1 T kosher salt

Zest from 3 lemons (Meyer lemons preferred)

Juice from 2 lemons (Meyer lemons preferred)

Combine all ingredients and mix well to incorporate.

### Citrus Vinaigrette

½ cup freshly squeezed orange juice

¼ cup freshly squeezed lemon juice (Meyer lemons preferred)

½ cup white balsamic vinegar

1 small shallot, peeled and finely chopped

2½ cups extra virgin olive oil

2 t. kosher salt

Freshly ground black pepper to taste

Put first four ingredients in a mixing bowl and slowly whisk in blended oil. Season to taste.

### **To assemble:**

Toss vegetables with extra virgin olive oil and sea salt and roast at 350 degrees until al dente. (Some will take longer than others so set timer at 10 minute intervals and check.)

Remove and while still warm toss vegetables to coat generously with Moroccan Chimichurri. Set aside. Streak plate with goat cheese crema. Toss arugula with Citrus Vinaigrette and place a mound on top of crema. Sprinkle vegetables over salad with blood orange sections and finish with toasted almonds.

**Bon Appétit!**

**Brian Whitmer – Executive Chef, VINEleven at the Napa Valley Marriott**

