

Pear & Hazelnut Salad with Honey-Citrus Vinaigrette

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2007 CHARDONNAY

Ingredients:

1 small pear, cored and thinly sliced	salt & pepper
1 tsp. Dijon mustard	3-4 Tbsp. olive oil
1 tsp. honey	mixed greens
1 Tbsp. white wine vinegar	¼ cup roasted hazelnuts,
1 Tbsp. grapefruit juice	coarsely chopped

Whisk together the mustard, honey, vinegar, and grapefruit juice in a small bowl. While whisking, slowly drizzle in the oil. Season dressing with salt and pepper. Add sliced pears to dressing and toss to coat. Place a mound of greens on four salad plates. Using tongs, arrange dressed pears on top of the greens. Drizzle remaining vinaigrette over greens and sprinkle with roasted hazelnuts.