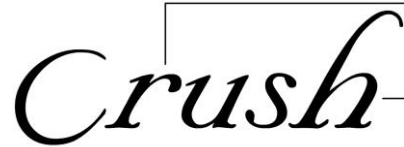


**SOUS VIDE BABY VEGETABLE SALAD WITH HERBED FRESH CHEVRE,
PISTACHIOS & VERJUS**

Chef Jason Wilson



Ingredients:

Serves: 4

2 cups , roughly, spring greens or market baby lettuces
1/4 cup roasted pistachios
4 each baby carrots, cleaned and quartered
4 each baby gold or candycane beets, quartered and peeled
16 muscatel or similar fragrant grapes, sliced in half
8 spears asparagus, peeled and sliced in half lengthwise
8 red pearl onions, quartered and peeled
4 scallions, green removed, sliced in half
4 radishes, sliced in half and cleaned
12 baby heirloom tomatoes, sliced in half
4 baby zucchini, sliced in half
4 heads BABY fennel
1/4 cup fresh peas
8 fresh green beans, cleaned and split lengthwise with beansplitter
4 baby pattypan squash, sliced in half
8 leaves of basil, mint & Italian parsley rogh chopped
2 tbsp minced chives
2 tbsp minced tarragon
Assorted flowers as possible
Sea salt to taste
2 tbsp fresh lemon juice
1/4 cup extra virgin olive oil
3 tbsp white wine

Extra virgin olive oil and sea salt as needed to season vegetables after blanching

Procedure :

Grind the pistachios to a dust.

In salted boiling water. Blanch all vegetables individually until cooked softly and freshly. Arrest cooking of each in an ice bath. When vegetables are cooled, season them Lightly with sea salt and olive oil. Add all vegetables to a mixing bowl and toss with minced chives and tarragon. Whisk the extra virgin olive oil, lemon juice and white wine to an emulsion. Season as needed with sea salt. Toss the lettuces with rough chopped herbs and season lightly with vinaigrette. Season vegetables lightly with vinaigrette and plate.

To plate:

Evenly distribute the goat cheese with a big spoon swish between four plates. Add lettuces evenly and top with an assortment of evenly arranged vegetables. Top with the grapes, tomatoes and finish with the pistachio dust... Serve immediately

