



France's Summer Princeese Salad.

3 large fennel cut into quarters, then quarter again
1/2 large pumpkin, cut in similar size chunks with the skin on
2 red onions cut in quarters
2 red capsicum, cut lengthways quarters
2 sprigs of thyme
2 sprigs of rosemary
1 orange
1 pomegranate
Mint and parsley
1 Barossa Cheese Co Princesse Goats Camembert

Toss all the vegetables and herbs in a large roasting tin with balsamic vinegar, brown sugar, half a juiced orange, a good dose of olive oil, then roast for 1-1 1/2 hours on 180 degrees, or till golden and cooked through

Once roasted leave to cool down, to just above room temp

Cut one pomegranate in half and take out the seeds
Roughly chop up a handful of mint & parsley
The other half of the orange, juice in to the vegetables

Once the vegetables are cooled down add the pomegranate, and herbs, now crumble the Princess through the mix, add a splash of olive oil, season to taste, and you have a awesome summer salad, great for the Christmas table

Compliments of the Chef,
Francis Luzinier at Barossa Novotel
<http://www.novotelbarossa.com/>