



Salad of Petit Prince, Pumpkin, Pear and Pecan

A nice spring light lunch... Basically a bruschetta on steroids

Ingredients: (serves 2)

200g Jap Pumpkin (diced and roasted)

60g Pecans (toasted)

2 x Apex Sourdough Slices ½ inch thick (Charred)

handful mixed spring greens (watercress, rocket, whatever's growing in your garden)

1 x lemon juiced

50ml Olive Oil

½ Beurre bosh Pear sliced thinly

20ml Vincotto

2 x 50g piece of Petit Prince

Pansies or any garden flowers to garnish.

Assemble:

Place charred sourdough on plate, drizzle vincotto down the side. Top with mixed salad, dressed with lemon juice, olive oil and season. Finish with Petit Prince on top and dress plate with garden flowers.

...let your cheese come to room temperature! Bon Appetite!

Compliments of the Chef, Adam Crabtree

Wanera Wine Bar, Angaston

<http://www.wanerawinebar.com.au/>