



PAPAYA, AVOCADO, FENNEL SALAD

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
ARUGULA	0.50	OZ	
WATERCRESS	0.50	OZ	
FENNEL, SHAVED THIN, REMOVE CORE	0.50	OZ	
AVOCADO, CUT IN 1"x1/2" PIECE	1.50	OZ	
PAPAYA, RIPE, CUT IN 1"x1/2" PIECES, MOVE SKIN & SEEDS	1.50	OZ	
CHERRY OR VINE RIPE TOMATOES CUT INTO LARGE DICE	1.50	OZ	
CANDIED MACADAMIA NUTS	0.50	OZ	
PT. REYES BLUE CHEESE, CRUMBLE	0.50	OZ	
JALAPENO, SEEDED, BRUNOISE	1.00	T	
DRESSING	1.50	OZ	
MALDON SEA SALT	0.25	TSP	

PROCEDURE:

- 1 ON A CHILLED 12" ROUND, PLACE FENNEL, WATERCRESS & ARUGULA MIX IN THE CENTER OF THE PLATE TO ABOUT 3.5" DIAMETER.
- 2 PLACE THE AVOCADO, PAPA & TOMATO EVENLY ON TOP OF THE GREENS.
- 3 SPOON JALAPENO EVENLY OVER THE TOP OF THE SALAD.
- 4 WITH A MEASURED LADLE, DRIZZLE 1.5OZ DRESSING OVER THE TOP OF THE SALAD.
- 5 TOP WITH NUTS & CHEESE, EVENLY DISTRIBUTED OVER TOP.
- 6 FINISH SALAD WITH MALDON SEA SALT.