



Fuyu Persimmon, Kiwifruit and Prosciutto Salad

Regatta Tropicals

- 3 medium-sized Regatta Tropicals Fuyu persimmons
- 2 large Regatta Tropicals kiwifruit (peeled or unpeeled)
- 3 cups small arugula leaves
- 1 Belgian endive, leaves separated
- 12 thin slices prosciutto, halved lengthwise
- $\frac{3}{4}$ cup walnut halves, coarsely broken
- 1 cup shaved Parmesan cheese
- Salt and pepper

WALNUT DRESSING

- 2 tablespoons walnut oil
- 2 tablespoons extra-virgin olive oil
- $1\frac{1}{2}$ tablespoons balsamic vinegar
- 1 small garlic clove, crushed
- $\frac{1}{4}$ cup light cream

To prepare the dressing, place walnut oil, olive oil, vinegar and garlic in a food processor/blender/mixer and process until well blended. With the motor running, add cream in a steady stream until the mixture emulsifies and is smooth. Be careful not to overmix, as the dressing may curdle.

Using a very sharp knife, cut persimmons and kiwifruit in horizontal slices; $\frac{1}{16}$ inch works best for presentation purposes, exposing the starlike pattern of the persimmon and the vibrant color of the kiwifruit.

Arrange arugula, endive, prosciutto and walnuts in the center of the plates. Place persimmon and kiwifruit slices randomly throughout the salad.

Top with Parmesan and drizzle with dressing just before serving. Season to taste with salt and pepper. Makes 6 servings.



Mediterranean Watermelon Salad

Dulcinea

- 1 5-ounce bag baby romaine lettuce
- $\frac{3}{4}$ cup crumbled goat cheese
- 2 cups cubed Dulcinea PureHeart seedless watermelon
- $\frac{1}{4}$ cup extra-virgin olive oil
- $\frac{1}{3}$ cup white balsamic vinegar
- Sea salt and freshly ground pepper
- $\frac{3}{4}$ cup walnut pieces

Toss lettuce, cheese and watermelon in a serving bowl. Whisk oil and vinegar in a small bowl until well blended. Season to taste with salt and pepper. Toss salad with dressing. Top salad with walnuts and serve. Makes 6 servings.

