

# GRAPE, TOASTED ALMOND, AND SHAVED FENNEL SALAD WITH VANILLA-GRAPE VINAIGRETTE

*Yield: 8 portions*

Ingredients	Amounts
<i>Grape vinaigrette</i>	
Green grapes	8 oz.
Vanilla bean, split	½ ea.
White balsamic vinegar	2 Tbsp.
Honey	1 Tbsp.
Lime juice	2 tsp.
Olive oil	¼ cup
Cayenne	¼ tsp.
Kosher salt	1 tsp.
 <i>Salad</i>	
Green grapes, halved	1 cup
Red grapes, halved	1 cup
Fennel bulb, cored and shaved thin, fronds reserved	1 ea.
Almonds, sliced and toasted	½ cup
Oranges, cut into supremes	2 ea.
Chives, minced	2 tsp.

## Method

1. *For the grape vinaigrette:* Place the grapes in a blender and purée until smooth. Strain through a fine mesh sieve pressing the solids to get as much pulp as possible. Measure out 1 cup of purée.
2. In a small saucepan, combine ¾ cup of the grape purée and the split ½ vanilla bean and reduce down to about ¼ cup. Remove from the heat and place in a small mixing bowl. Scrap out any seeds from the vanilla bean into the bowl. Add the white balsamic vinegar, honey, lime juice, and whisk to combine.
3. While whisking, slowly drizzle in the olive oil to form an emulsion. Season with the cayenne and kosher salt. Set aside for the salad.
4. *For the salad:* Cut the grapes in half and set aside. Toast the almonds at 325°F for about 15 minutes, or until they are golden brown. Core the fennel and shave against the grain with a sharp knife or peeler. Cut the oranges into supremes by cutting the peel off and then carefully cutting out the segments leaving the membrane behind.
5. *To serve:* Chill 8 salad plates. Combine the grapes, fennel, almonds, and half the grape vinaigrette in a mixing bowl and toss to combine. Drizzle each plate with a small amount of the remaining dressing and top each with a small mound of the grape salad. Top with 3 orange supremes and a sprinkle of the minced chives. Serve cold and fresh.