



20th ANNIVERSARY
1992 - 2012

White Toque Salad



Ingredients (Serving 3)

White Toque

Description	Item code
6 oz Small Artichoke Bottoms	40202
6 oz French Peas X-Fine	40601
5 oz Peeled Fava Beans	40502
3 oz X-Fine Asparagus Spears 4"	40718
3 oz Mango Chunks Grade A	61901
1/4 cup Passion Fruit Coulis	60501
1/8 cup Maille Vinegar White Wine	11003

At your local supermarket

Description
5 oz Pasta
5 oz Fresh Plum Tomato
3 oz Fresh Fenel
3 bunches Fresh Cilantro
0.5 oz Dried Morello Cherries
1/2 cup Olive Oil
1/2 Lime Juice
Orange Peel
2 Fresh Spring Onions
Salt & Pepper to taste

Cooking directions

1. Slice the artichoke bottom and saute with olive oil. Cool down.
2. Cook the fava beans, peas and asparagus two minutes and cool down.
3. Cook the pasta and rinse in cool water.
4. Cut in julienne the tomatoes and fenel.
5. Dice the mango and morello cherries.
6. Blend all vegetables preparation above add the fresh cilantro chopped, spring onion chopped and some orange zest.
7. Make the vinaigrette by mixing the passion fruit coulis, olive oil and vinegar and lime juice.
8. Season the vegetable with the vinaigrette, add salt and pepper if necessary.
9. Place the salad 30 mn in the refrigerator before serving.