

Moroccan Orange Salad



While this dish is essentially simple, the combination of the flavours lifts the oranges to new heights. The result is a refreshing salad. I prefer it with fresh figs but they can be difficult to find, in which case I use dates. Either way it's an exceptional recipe!

Makes 4 – 6 servings

ingredients

MOROCCAN DRESSING

1/3 cup	Raspberry Wine Vinegar
2/3 cup	Basil Flavoured Walnut Oil
3 Tbsp	Maple Cappuccino Sauce
1 Tbsp	Moroccan Spice Blend
To taste	Salt - preferably Fleur de Sel
To taste	Pepper - black, freshly ground

ORANGE SALAD

6 whole	Oranges - segmented as described below
1/4 cup	Almonds - slivered
6 whole	Fresh figs, cut in wedges OR Dates, pitted and thinly sliced lengthwise
1/4 cup	Red onion - cut in slices
1 Tbsp	Mint - fresh, diced

instructions

Moroccan Dressing

1. To prepare the dressing: pour the Raspberry Wine Vinegar into a blender, mix on medium high speed. Add the Walnut Oil in a slow steady stream. You will hear and see the consistency of the dressing thicken. Add the remaining ingredients. Place in a plastic container – cover and refrigerate. This will keep in the fridge for up to 4 weeks. If the dressing separates shake it back together just before using.

Orange Salad

1. To prepare oranges: cut the tops and bases off. Cut the peel off using a sharp knife, removing all traces of the pith and cutting through the outer membranes to expose the flesh. Holding the orange over a bowl to catch the juice, segment them by cutting between the membranes. Remove the seeds and put the segments in a bowl. Squeeze the remains of the oranges over the bowl to extract all the juice.
2. Spoon $\frac{1}{2}$ cup of the dressing over the oranges. Cover with plastic wrap and refrigerate until chilled.
3. In a sauce pan, on medium high heat melt the butter. Add the slivered almonds and toast until just turning brown, approximately 4 minutes.
4. Remove the oranges from the refrigerator. Place the orange segments and juice on a large flat dish and scatter the fresh figs or dates, red onion slices and slivered almonds over the top. Sprinkle the mint over the oranges segments. Serve chilled.