



FROM THE KAMEN GARDENS

Kale and Persimmon Salad with Creamy Lemon Dressing and Vella Dry Jack Cheese

In addition to producing world-class wines, we lovingly tend three acres of organic gardens which produce a variety of vegetables year round that we share with family and friends. We would like to recommend a seasonal recipe from our winter garden and invite you to enjoy this dish during the holidays!

MAIN INGREDIENTS

- 5–6 cups shredded Lacinto kale
(Dino Kale, Tuscan Kale)
- 1 large Fuyu persimmon, thinly sliced
- 1 cup pistachios
- ¼ lb. Vella Dry Jack cheese
- Juice of ½ Meyer lemon

CREAMY LEMON DRESSING INGREDIENTS

- Juice of ½ Meyer lemon
- 4 teaspoons lemon zest
- 2 cloves garlic minced
- 2 teaspoons Dijon mustard
- ¼ teaspoon salt
- ¼ teaspoon cracked black pepper
- ½ cup Kamen Estate olive oil
- ½ cup plain Greek yogurt

* This salad is enjoyed most when it is freshly made.

DIRECTIONS

Zest and juice one Meyer lemon. Reserve the zest and half of the juice for the dressing. Use the remaining lemon juice and toss with the kale. Marinate in the refrigerator for about an hour.

For the dressing, whisk the olive oil into the yogurt. Blend in the reserved lemon juice, garlic, lemon zest, mustard, salt and cracked pepper. Set aside.

Thinly slice the persimmons. Add the persimmons and pistachios to the kale. Drizzle the dressing over the salad (do not overdress) and toss. Top the salad with the grated dry jack cheese.

Serve.