

# Radichio salad, Nutra-Fruit dried cranberries, Feta smoke, maple and balsamic vinaigrette |

**Recipe for 12 tapas**

## **Description**

A fantastic fresh salad that is sure to please vegetarians and BBQ addicts alike!

Smoked feta, dried cranberries and a maple vinaigrette, what's not to like?

## **Note**

If you find the radicchio too bitter, it is possible to replace it with arugula leaves.

## **Ingredients**

### Salad

- 1 Unit(s) Radicchio
- 120 Gr Cherry tomatoes box
- 2 Unit(s) Libanese cucumber
- 50 Gr Dried cranberries Nutra-Fruit

### Smoked feta

- 150 Gr Sheep's milk feta

### Vinaigrette

- 80 Ml Olive oil
- 1 Unit(s) Lemon
- 30 Gr Maple syrup
- 30 Ml Aged balsamic vinegar

## **Preparation**

- Preparation time **45 mins**
- Preheat your **BBQ** at **0 F°**

### Preparation

Separate the radicchio leaves and rinse them, set aside on paper towel.

Peel the cucumber and cut into thin slices.

Cut the cherry tomatoes in 2 lengthwise.

### Smoked feta

In an old sauce pot or smoking dish of your choice, place the wood chips. Get them smoking on high heat and once the smoke starts place a grill with the feta over top, and place a metal mixing bowl on top to keep the smoke inside. Smoke for 5-15 minutes depending on smokiness desired.

### Vinaigrette

Combine all of the ingredients and season to taste with salt and pepper.

### Plating and garnish

Toss the radicchio, cranberries, cherry tomatoes and cucumber with the vinaigrette in a mixing bowl. Transfer a few leaves and the veggies to the center of each plate.

Garnish with crumbled smoked feta and drizzle with more vinaigrette.

Garnish with young sprouts or fresh herbs of your choosing.

**Bon appétit!**