

A dish to swoon over!

Grilled Peach and Frisée Lettuce Salad paired with Aloha Sherbet Frosting

This pairing was designed by Marc Leibel, Cannabis Supper Club and Linsey Jones, Aloha Humboldt with advice from Khara Pechtes, Food Flower Future.

Ingredients:

For the basil oil

- 1/2 cup basil
- 1/4 cup spinach
- 2 cups grapeseed/canola oil blend

For the salad

- 5 slices of peach
- 2 tablespoons grapeseed/canola oil blend
- Pinch of salt, plus more to garnish
- 1/4 cup Prosciutto, sliced paper-thin
- 4 ounces Spring mix
- 2 ounces Frisée
- 5 slices of radish, sliced paper-thin, for garnish
- 1 tablespoon Togarashi spice
- Micro basil for garnish

For the peach vinaigrette

- 5 whole peaches, medium size
- pitted and roughly chopped
- 1/4 cup grapeseed/canola oil blend
- 2 tablespoons Mango vinegar, such as Huilerie Beaujolais, adjust to taste

Preparation:

1. To make the basil oil: Quickly blanch the basil and spinach in boiling water for 30 seconds. Remove and transfer the greens to a bowl of ice water to stop the cooking. Drain and squeeze as much liquid from the greens as possible. Mix the greens with the oil in blender and refrigerate for 8 hours or overnight.
2. To strain, bring the basil oil to room temperature. Strain the oil through a sieve lined with cheesecloth. Once done, squeeze out remaining oil and discard cheesecloth. Transfer oil to squeeze bottle. Will stay good in refrigerator for one month.
3. To make the salad: Preheat a deep fryer to 325°F. (If you don't have a deep fryer, use a frying pan with 1/2 inch of cooking oil of your choice.) In a separate small mixing bowl, lightly toss the peach slices in 2 tablespoons of the oil blend and add a pinch of salt. Grill until tender over medium heat, 2 to 4 minutes. Remove peaches from the heat. Lightly dust with Togarashi spice and set aside.
4. When the deep fryer (or your frying pan with 1/2 inch of cooking oil) is ready, slowly lower each prosciutto slice into the oil and cook until crispy, about 90 seconds. Place the finished slices on a paper towel-lined plate. When cool, chop into small pieces.
5. To make the peach vinaigrette: Combine chopped peaches with oil and vinegar in a blender or food processor. Blend until thoroughly combined. Taste and season to your liking.
6. In a large mixing bowl, add lettuce mix. Lightly dress with peach vinaigrette and toss.
7. Place the lettuce mix in center of the plate closely together to create some height. Arrange grilled peach slices. Garnish with the radish, micro basil, prosciutto, and salt. Finally, drizzle the basil oil around the edges of the plate.

Aloha!

