

Recipe provided by:

Scotian Gold

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Jonagold Apple and Asparagus and Goat Cheese Salad with a Maple Vinaigrette

2 cloves garlic, minced
1 tsp (5 mL) Dijon mustard
1/4 tsp (1 mL) coarse salt
1/4 tsp (1 mL) milled pepper
¾ cup (180 ml) olive oil
4 tbsp (60 mL) Maple Syrup
4 tbsp (60 ml) white wine vinegar
4 Jonagold apples
1 bunch of asparagus woody ends removed
2 oz (60g) crumbled goat cheese

In a large bowl whisk garlic, Dijon, salt, pepper, olive oil, maple and, vinegar until creamy. Core apples, leaving peel on then cut into chunks. Blanch asparagus and cut on the bias into one inch pieces. Toss the apples and asparagus with the vinaigrette and top with crumbled goat cheese. If you prefer you can plate the asparagus apples and goat cheese and serve the dressing drizzled on top.

Serves 4-6