



## Washington Apple Salad with Cougar Gold and Holmquist Hazlenuts

Salad

Source: Chef Tom Douglas

### Ingredients:

For the hazelnut cider vinaigrette:

- 1 tablespoon minced shallot
- 1 tablespoon Dijon mustard
- 2 teaspoons honey
- 2 teaspoons chopped thyme
- ¼ cup cider vinegar
- ¾ cup hazelnut oil
- Kosher salt and freshly ground black pepper, to taste

For the salad:

- 4 Washington apples, such as honeycrisp, cored and julienned
- 4 loosely packed cups friséé, trimmed, washed, and dried
- 4 Belgian endives, cored and chopped
- ½ medium fennel bulb, cored and very thinly sliced
- 8 ounces Cougar Gold cheese, crumbled
- 1 cup toasted Holmquist hazelnuts, chopped

### Method:

1. To make the vinaigrette, combine the shallot, mustard, honey, thyme, and vinegar in a bowl and gradually whisk in the oil. Season to taste with salt and pepper.
2. Put the apple, friséé, endive, and fennel in a large bowl. Toss with as much vinaigrette as needed to lightly coat everything. Season the salad to taste with salt and pepper.
3. Divide the salad among 4 chilled plates and sprinkle each serving with cheese and hazelnuts. Serve.