

NWWA 2013 Chardonnay

Persimmon and Pomegranate Salad with Arugula and Hazelnuts

Serves 4

Why this pairing works

The sweet-tartness of the persimmon meets the fruity-citrus of the Chardonnay. Hazelnut notes from the wine echo the hazelnuts in the salad. Bitter arugula works with the buttery smoothness of the Chardonnay.

½ cup hazelnuts
1 teaspoon hazelnut oil (I used olive)
1 Tablespoon finely diced shallots + 2 small shallots thinly sliced
3 Tablespoon fresh pomegranate juice
½ cup pomegranate seeds
1 Tablespoon sherry vinegar
2 teaspoon rice vinegar
3 Tablespoon olive oil
2 small fuyu persimmons, thinly sliced
½ lemon for juicing
½ pound arugula

Roast hazelnuts, remove skins when cool and coarse chop- sprinkle with 1 teaspoon oil and pinch of salt. Set aside.

Place diced shallots, pomegranate juice, both vinegars and pinch of salt in bowl and let sit five minutes. Whisk in the olive oil. Taste for balance and seasoning.

In large salad bowl toss the persimmons, sliced shallots, and pomegranate seeds with the dressing. Season with salt and pepper and a squeeze of lemon. Gently toss in arugula and taste for seasoning. Arrange salad on platter and scatter hazelnuts on top.

- Adapted from Suzanne Goin, *Sunday Suppers at Lucques*