

# Radichio salad, homemade raisins, Feta smoke, maple and balsamic vinaigrette |

Recipe for 4 servings

## Description

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

Smoked feta, home made raisins and a maple vinaigrette, what's not to like?

## Ingredients

### Salad

- 1 Unit(s) Radicchio
- 150 Gr Cherry tomatoes box
- 2 Unit(s) Libanese cucumber
- 75 Gr French shallot

### Raisins

- 200 Gr Green grape

### Smoked feta

- 150 Gr Sheep's milk feta

### Vinaigrette

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

## Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 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.

### Raisins

Place the raisins on a baking sheet and then in the oven at 350F for 25 minutes and then turn off the oven. Leave the raisins in the oven overnight.

### 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, 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, home-made raisins and drizzle with more vinaigrette.

Garnish with young sprouts or fresh herbs of your choosing.

**Bon appétit!**