



ROSÉ- MARINATED GRAPES & BLUE CHEESE COS SALAD

Thank you to Udder Delights and Chain of Ponds Winery for this zinging summer salad recipe!

INGREDIENTS

- 1 cup red grapes, sliced in half
- 1/4 cup Chain of Ponds Novello Rosé
- 1 cos lettuce, cut into quarters
- 100g Udder Delights Heysen Blue Cheese
- 2 tablespoons lemon juice
- 4 tablespoons Fleurieu Milk Company Greek Yoghurt
- 1 tablespoon Worcestershire sauce
- 3 radishes, thinly sliced
- 2 spring onions, thinly sliced
- Black pepper

METHOD

1. Sauté the grape halves with the Rosé in a frying pan until the liquid has evaporated.
2. Remove grapes from the pan and set aside.
3. Use a stick blender to mix the yoghurt, lemon juice, Worcestershire sauce and blue cheese until smooth and creamy.
4. Place cos lettuce quarters on a platter. Scatter the grapes over the top of the lettuce.
5. Drizzle the blue cheese dressing over the top and sprinkle with radish and spring onions. Season with ground black pepper to taste.



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