

## PEACHES & FETA SALAD

*From Aba Executive Chef/Partner CJ Jacobson*

*Serving Size: 2 people*

### INGREDIENTS

- 1 cup ripe peaches, sliced
- ½ cup cucumber, sliced into half moons
- 2 tbsp. rose water vinaigrette (*next recipe*)
- 3 tbsp. feta cheese, crumbled into chunks
- 5 leaves mint, torn
- 5 leaves shiso, torn
- 5 leaves basil, torn
- 4 turns black pepper, ground fresh from a mill
- sea salt, to taste



### METHOD

1. Toss peaches and cucumber with rose water vinaigrette and salt to taste.
2. Plate half the mixture in a bowl. Arrange half the feta over the top and sides.
3. Repeat with the second half of the peaches and cucumber mixture and feta in the second bowl.
4. Garnish both bowls with herbs.
5. Grind pepper over the top and season with sea salt.
6. Drizzle any additional vinaigrette over the top of the salad, if desired.



## ROSE WATER VINAIGRETTE

*Yields 1 cup*

### INGREDIENTS

- 1 tsp. shallot, finely diced
- 1 tsp. rose water
- ¼ cup fresh squeezed grapefruit juice
- 1 tsp. red wine vinegar
- 1 tbsp. white balsamic
- 1 teaspoon granulated sugar
- 8 turns black pepper, ground fresh from a mill
- 2 tbsp. extra virgin olive oil
- lemon juice, from one lemon wedge
- sea salt, to taste

### METHOD

1. Add shallot, vinegars and sugar in a bowl. Allow to sit for 10 minutes. During this time the acid “cooks” the shallot, removing its harshness.
2. Add a small pinch of salt. Whisk to make sure sugar is dissolved. Then, add the pepper, rose water and grapefruit juice.
3. Whisk in the olive oil and whisk for 3 minutes until emulsified.
4. Adjust seasoning with salt and lemon juice, if needed.

