

ROQUEFORT Salad

4 servings

1	large romaine lettuce, washed and dried	
1	bunch of watercress, washed, dried and stems trimmed	
1	cucumber, peeled, seeded and sliced	
4	PASTENE Hearts of Palm, sliced	
½ cup	Roquefort cheese	125 mL
¼ cup	PASTENE Extra Virgin Olive Oil	60 mL
2 tbsp	dry white wine	30 mL
2 tbsp	PASTENE Garlic Vinegar	30 mL
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
½ cup	croutons	125 mL
	fresh lemon juice	
	salt and pepper	

- Tear lettuce leaves into small pieces and place in salad bowl. Add watercress, cucumber and hearts of palm.
- Place Roquefort cheese in second bowl. Add olive oil and mix until well blended. Add wine, vinegar and lemon juice according to taste; season with salt and pepper and mix well.
- Pour dressing over salad, add croutons and toss. Sprinkle with Parmesan cheese and serve immediately.



Tear lettuce leaves into small pieces and place in salad bowl. Add watercress, cucumber and hearts of palm.



Place Roquefort cheese in another bowl, add olive oil and mix until well blended.



3



Add wine, vinegar and lemon juice to taste; season with salt and pepper and mix well.

4



Pour dressing over salad, add croutons and toss.

5



Sprinkle with Parmesan cheese and serve immediately.