



SALAD WITH DATES, FIGS, CHEESE AND FRUIT

A fresh rosé with a strong fruity character that goes especially well with goat's cheese and oranges.



Serves 4 people



Cooking time: 15 minutes

INGREDIENTS

- 4 blood oranges
- 6 fresh figs
- 4 dates
- 2.5 cups (400 g) soft goat's cheese
- 1/3 cup (75 g) rocket
- 2 Tbsp pomegranate seeds
- 2 Tbsp olive oil
- 1 orange
- Salt and pepper to taste

PREPARATION

Peel and slice 4 blood oranges (or regular oranges), cut 6 figs and 4 dates in pieces and divide fruit over 4 plates. Top with 2.5 cups (400 g) crumbled soft goat's cheese. Garnish with some rocket salad and pomegranate seeds and sprinkle with a dressing made from 2 Tbsp olive oil, 1 Tbsp fresh-squeezed orange and some salt and pepper.

Wine suggestion: **Moscato Rosé**