



FOLDED HILLS
WINERY · RANCH · FARMSTEAD

Kylie's Favorite

Avocado, Radish and Walnut Salad
with Carrot-Miso Dressing

INGREDIENTS

3 ½ oz mixed radishes, rinsed
3 avocados, peeled, halved, and stoned
1 oz walnuts, toasted
Large handful of chopped coriander or micro-herbs (such as coriander or purple basil)

FOR THE DRESSING

2 tbsp sunflower oil
1 tsp toasted sesame oil
2 tbsp Japanese rice vinegar
2 tbsp soy sauce
3 tbsp white miso paste
1 spring onion, roughly chopped
1 small garlic clove, roughly chopped
1 medium carrot, peeled and diced
1 tbsp grated ginger
2 tsp runny honey

DIRECTIONS

1. Trim and thinly slice the radishes. If you have time, place them in a bowl of iced water while you prepare the rest of the salad, as it will help to crisp them up and give even more of a textural contrast to the avocado.
2. To make the dressing, place all the ingredients in a high-speed blender and blitz until smooth. Check the seasoning: it should be salty and sweet in just the right balance.
3. Cut the avocado halves into thick slices and arrange over a serving plate and drizzle with dressing. If you have soaked the radishes, drain and pat them dry with paper towels, then scatter over the avocado. Roughly break up the walnuts and sprinkle over the top, along with the herbs.
4. Spoon over more dressing, serving a little extra on the side.
5. Pair with 2021 August White and enjoy!

PAIR WITH:

Folded Hills 2021 August White...a fresh and rich wine. The perfect balance of Grenache Blanc and Viognier with beautiful notes of pear and honeysuckle,

