



ARUGULA & CALIFORNIA FRESH FIG SALAD WITH FIG & BUTTERMILK DRESSING

Created for the California Fig Advisory Board

By Chef Robert Del Grande

Restaurant RDG + Bar Annie

INGREDIENTS

2	cups	Arugula
1	each	Fennel bulb: thinly sliced
4	each	California fresh figs, large: finely minced or smashed

Fig & Buttermilk Dressing:

2	each	California fresh figs: finely minced
¼	cup	Mayonnaise
1	tablespoon	Extra virgin olive oil
1	teaspoon	Fresh lime juice
¼	cup	Buttermilk
¼	cup	Cream
¼	teaspoon	Fennel seeds: minced
¼	teaspoon	Salt
	pinch	Red chile flakes
	pinch	Black pepper

Garnish:	Extra virgin olive oil
	Grated parmesan cheese

PROCEDURE

For the dressing, combine all of the ingredients in a bowl and whisk until smooth.

Arrange the arugula, fennel and figs on a platter. Drizzle with the dressing. Garnish with a drizzle of extra virgin olive oil and grated parmesan.

Serves 4.