

World Gourmet Summit 2006
The Art of Entertaining
Grand Hyatt Singapore

15 April 2006 / 1.00pm to 4.00pm

AVOCADO CATALAN SALAD

Presented by:
Chef Wan

Serves 4
Ingredients

Salad Dressing

- 75g Almonds, sliced
- 1 cup Olive oil
- ¼ cup Sherry vinegar
- ¼ cup Lime juice
- 2 tbsp Capers, finely chopped
- 2 tbsp Lime zest
- 2 tbsp Anchovies, pounded to a paste
- Salt and freshly ground white pepper,
to taste

Salad

- 2 Avocados, almost ripe, stoned,
peeled and sliced
- 2 Oranges, peeled and sliced
- 1 Red capsicum, grilled, sliced and
peeled
- Lettuce leaves
- Orange zest, for garnishing



Method

1. For the salad dressing: Place all the ingredients into a food processor and blend for 1 to 2 minutes.

To serve

Arrange all the ingredients neatly on a serving plate and pour the salad dressing over. Garnish with grated orange zest.