



CREATION

Creating Wines of Distinction

Creation Chardonnay

Fresh Valley Mushroom Salad with a wholegrain Mustard and Chardonnay Grape Juice Dressing

by chef Jaco Grové

A deliciously earthy and rustic salad with a real touch of class: local mushrooms from the Hemel-en-Aarde with fresh juice from Chardonnay grapes harvested on Creation as a dressing.

Serves 2

For the salad:

Fresh king oyster mushroom thinly sliced
Fresh shitake mushroom thinly sliced
Any tomato - deseeded and thinly sliced
Cucumber peeled and thinly sliced lengthwise
Pea shoots
Red onion thinly sliced
Rind of one lemon
Finely chopped curly parsley

Mix the salad together and sprinkle the parsley and lemon rind over with some maldon salt and olive oil.

For the dressing:

1 teaspoon wholegrain mustard
1 small bunch curly parsley
2 bunches Chardonnay grapes
2 teaspoons honey
juice of ½ lemon
salt to taste
½ cup oil

Blend all the ingredients in a blender until smooth and strain through a fine sieve.

