

A simple, fresh summer salad easily paired with the freshness of Inniskillin Pinot Noir Rose

## SUGGESTED PAIRINGS

Inniskillin  
Pinot Noir Rose



## Salad

Serves 6

- 1/2 Watermelon, peeled & diced
- 1 Cucumber, diced
- 1 small Red onion, peeled & thinly sliced
- 1 cup Fresh ricotta cheese
- 1/2 bunch Sweet basil
- 1/4 tsp Fleur de sel (sea salt)

Toss all ingredients in a large bowl with vinaigrette and top with fleur de sel.

Garnish with torn basil and crumbled ricotta.

## Vinaigrette

Makes 1 cup

- 1/3 cup Olive oil
- 1/3 cup Vegetable oil
- 1 Tbsp Honey
- 1/2 cup Cabernet Franc Rose
- 5 Peppercorns
- 1 Shallot, diced
- 1/4 cup Rice or white wine vinegar
- 1 tsp Salt
- 1 tsp Black pepper

Reduce wine, shallots & peppercorns in a saucepan by half, cool.

Whisk in vinegar & honey until combined.

Drizzle in oils until lightly emulsified.

Season with salt and pepper.

Vinaigrette will keep in fridge up to two weeks.