

# persiMon® & Watercress Salad with Blue Cheese Dressing



This salad is such a great surprise, it is fresh and so flavourful, once again the combination of sweet and salty is perfectly played.

**Makes 4 to 6 servings**

## INGREDIENTS

**2 bundles** of green or red watercress  
**4 finely** sliced radishes  
**1** persiMon® cut into large cubes  
**16** mint leaves torn by hand  
**1/2 cup** (125 ml) pomegranate seeds  
**drizzle** of olive oil from Spain  
blue cheese dressing to taste

## BLUE CHEESE DRESSING:

**3/4 cup** (175 ml) sour cream  
**3/4 cup** (175 ml) mayonnaise  
**1/2 cup** (125 ml) buttermilk  
**1** garlic clove  
**1 tbsp** (15 ml) Meaux mustard  
**2 tbsp** (30 ml) Worcestershire sauce  
**2 tbsp** (30 ml) lemon juice  
**1 tbsp** (15 ml) Sherry vinegar  
**2** green onions minced  
**2** tbsp (30 ml) parsley  
**1/2 cup** (125 ml) blue cheese  
**2 tbsp** (30 ml) grated parmesan cheese  
salt & pepper



## PREPARATION

- For the dressing, place all the ingredients in the blender and mix until a smooth texture is achieved.
- For the salad, gently mix all the ingredients with the olive oil. Drizzle with the blue cheese dressing to taste. Place in salad bowl or on a large serving plate.

Source: [www.persimoncanada.com](http://www.persimoncanada.com)

