

# persiMon<sup>®</sup>, Sweet Potato and Belgian Endive Salad Boats



By Chef Christine Cushing

This colourful salad is perfect for entertaining this holiday season. The persiMon<sup>®</sup> takes centre stage offering a great sweet contrast to the slightly bitter endive.

## Serves 4-6

### INGREDIENTS:

**1** medium sweet potato, peeled, cut into ½-inch dice  
**¼ cup** extra virgin olive oil (50 ml), divided  
Sea salt and freshly cracked black pepper to taste  
**2** leaves sage, finely chopped  
**2** persiMon<sup>®</sup> fruit, sliced into wedges

**1 tsp.** Dijon mustard (5 ml)  
**2 tbsp.** sherry vinegar (25 ml)  
grated zest and, segments and juice of 1 blood orange  
**1** small shallot, finely chopped  
**2** heads Belgian endive, trimmed  
Pomegranate seeds, optional for garnish

### PREPARATION

- Preheat oven to 375 degrees F.
- Toss the squash with 1 Tbsp. olive oil, chopped sage and salt and pepper. Spread on a baking sheet and roast for 14-16 minutes, until tender and golden. Let cool.
- Meanwhile, in a medium bowl, segment the orange that has been zested and squeeze remaining juice in a separate bowl. Combine the juice, zest, remaining olive oil, mustard, sherry vinegar, and shallot until smooth. Adjust the seasoning. Reserve.
- Assemble salad in a shallow oval dish. Pull apart leaves of endive keeping their boat shape. Arrange the first layer of leaves, in a fan pattern-with leaves making a trough. Sprinkle with the cooled sweet potato pieces, and blood orange segments and several persiMon<sup>®</sup> slices and drizzle with some of the dressing. Keep repeating this process moving down the dish in a fan pattern. Drizzle with any leftover dressing and sprinkle with pomegranate seeds, if desired.

