

Portabella Salad with Balsamic Vinegar

The secret to this dish is to ensure the Portabella mushrooms have absorbed enough of the oil and balsamic vinegar dressing to make the mushrooms soft, but not so soft that they start to fall apart. Serve this delicious hearty salad as main course for lunch or an appetizer for dinner. The *Alkoomi Sauvignon Blanc* will pair well with this dish with its expressive and lively palate of with gooseberry, mineral, lemon and flint flavors with fresh acidity and a crisp dry finish.

Ingredients:

1/3 cup extra-virgin olive oil
1/3 cup balsamic vinegar
1 tbsp sugar
Salt and freshly ground pepper to taste
2 whole Portabella caps, 3 to 4 inches in diameter, cut into ½ inch slices
2 whole marinated roasted red peppers sliced into 1-inch-wide pieces
2 tablespoons finely chopped fresh basil
2 to 3 ripe tomatoes, sliced thin
2 balls fresh mozzarella cheese, cut into 1/2-inch-thick rounds

Directions:

Whisk together in a small bowl the sugar, oil and balsamic vinegar for the dressing and season with salt and pepper to taste. Place the thinly sliced Portabella mushrooms in the oil and vinegar dressing to marinate. Place in the microwave for few minutes to allow the mushrooms to soften and absorb some of the oil and vinegar dressing. Place in refrigerator to cool

Alternate the slices of tomato and mozzarella on 4 salad plates. Drizzle half the cooled dressing over the tomatoes and cheese. Place the slices of cooled mushrooms and peppers crossed over one another on top of the tomato and cheese. Drizzle with the remaining dressing. Sprinkle with chopped basil and serve. Serves four.

Wine Pairing:

Alkoomi Sauvignon Blanc