

The Chablis 1er Cru Les Lys, Domaine Long-Depaquit

Served on the fennel and arugula salad with dry-cured ham, parmesan shavings and pine nuts

Served as a starter in the family residence's St Nicolas dining room



INGREDIENTS

1 bulb fennel - 200 g arugula - 2 tablespoons pine nuts - 2 slices dry-cured ham - 50 g sundried tomatoes - a 60 g piece of parmesan
1 organic lime - 4 tablespoons olive oil - salt and pepper

4 servings

Preparation time: 20 minutes

- 1 Prepare the vinaigrette: finely grate the lime zest over a salad bowl, add the juice of the lime, season with salt and pepper then whisk in the olive oil using a fork.
- 2 Wash the bulb of fennel and wipe dry. Cut the bulb in half lengthwise and remove the outer layer which is often hard and fibrous along with the core. Slice thinly using a mandolin or the slicing attachment of a food processor.
- 3 Wash and dry the arugula.
- 4 Toast the pine nuts for a few seconds until golden in a preheated frying pan.
- 5 Cut the slices of ham and the sundried tomatoes into small pieces. Form shavings with the parmesan using a vegetable peeler.
- 6 Place the fennel and arugula in the salad bowl and toss with the vinaigrette. Add the pieces of ham and sundried tomatoes and toss again.
- 7 Divide the salad between 4 plates and sprinkle with the parmesan shavings and the pine nuts. Serve immediately.



CHABLIS LES LYS 1er Cru Domaine Long-Depaquit

This Premier Cru has an attractive pale yellow colour with green reflections. The nose develops flavours of white flowers ("Lys" is French for lily) and citrus fruit. The mouth is elegant and well-sculptured, with a discreet iodine hint typical of the appellation. Beautiful persistent finish with good freshness.

Serve between 11 and 13°C (52°F – 55°F)