

## **Roasted Heart Of Palm Gulf Shrimp Goat Cheese Salad With Kaffir Orange Riesling Vinaigrette**

12 - 13-15 gulf shrimp  
1 Florida avocado  
1 Valencia orange segmented  
1 log goat cheese  
1 stalk fresh heart of palm roasted  
1 pint cherry tomatoes  
2 cups toasted pumpkin seeds  
2 head bibb lettuce

### **Kaffir orange Riesling vinaigrette**

2 cup fresh squeezed orange juice  
1 cup Riesling  
1 tbl spoon fresh ginger fine chopped  
3- 4 fresh kaffir leaves finely chopped  
1 1/2 cup salad oil  
1/2 cup olive oil  
chiffonade basil to taste  
chiifonade mint to taste  
lime juice fresh squeeze to taste  
salt cracked pepper to taste

To make vinaigrette simply combine all ingredients and adjust flavor to your taste or to emulsify this vinaigrette you can add 1-2 table spoons Dijon mustard and blend all ingredients to help emulsify vinaigrette.