



OREGON
WINE

PEA SALAD WITH CRISPY PROSCIUTTO & OREGON HAZELNUTS

By Chef Althea Grey Potter of Southeast Wine Collective in Portland, OR
Serves 6

INGREDIENTS

3 tablespoons fresh lemon juice

1 tablespoon Dijon mustard

1 teaspoon maple syrup

¼ cup olive oil

12 thin slices prosciutto

8 ounces fresh goat cheese, roughly crumbled

2 cups shelled fresh English peas (from about 2 pounds of pea pods)

16 ounces sugar snap peas (about 4 cups), stems removed

1 cup hazelnuts, toasted and roughly chopped

¼ cup tarragon, roughly chopped

¼ cup mint leaves, picked

4 scallions, finely sliced (green and white parts)

Salt and freshly cracked pepper

PREPARATION

STEP 1

Preheat oven to 325 degrees Fahrenheit.

In a small bowl, whisk together lemon juice, maple syrup and Dijon mustard. Slowly whisk in olive oil to emulsify and set aside.

STEP 2

Working in batches, cook green peas and sugar snap peas in a large pot of boiling salted water until crisp-tender, about 2 minutes per batch. Immediately transfer to a bowl of ice water and swoosh peas around until cold; this sets their color and halts the cooking. Drain and pat dry with paper towels.

In a large pot of boiling salted water, cook English peas (about 1 minute). Quickly transfer to a bowl of ice water to halt the cooking. Once cold, drain and dry thoroughly.

Julienne the snap peas, creating long, thin strips.

STEP 3

In a large bowl, combine the snap peas, English peas, tarragon, scallions, and hazelnuts. Dress with the lemon vinaigrette and season to taste with salt and pepper.

Transfer to large bowl or serving platter and top with crispy prosciutto, goat cheese & mint leaves.

PAIR WITH OREGON ROSÉ

A bright and lively rosé will pair perfectly with the sweet peas and salty goat cheese. Any grape variety will do, but try Syrah or Tempranillo for a richer wine and Gamay noir for something lighter.