

MARQUES DE GRIÑON

SALAD OF ORANGE, GRAPEFRUIT, GREEN APPLE SORBET & FRESH MINT

Serves 4

INGREDIENTS

6 Oranges (4 for quartered for Supremes, 2 for juicing)
1 Grapefruit, quartered
1 tablespoon Sugar
8 Fresh mint leaves
4 scoops, Green Apple Sorbet
4 tablespoons **Marques de Griñon** Olive Oil

PREPARATION

Orange Supreme Garnish: slice off 1/4 inch from the top and bottom of 4 oranges and discard; remove rind and segment the orange using a knife to discard the white inner membrane on each segment, do the same with the grapefruit.

In a Bowl: Juice 2 oranges then mix with 1 tablespoon of sugar and 4 leaves of finely chopped fresh mint, add the Supremes, refrigerate for 15 minutes.

SERVING

Split mix in 4 soup bowls, add one scoop of green apple sorbet in center of bowl on the top of the mix. Place one fresh mint leaf on the sorbet as a garnish.

To finish, drizzle about 1 tablespoon of Marques de Grinon olive oil on each fruit bowl in front of your guests.

OLIVE OIL & WINE PAIRING

Marques de Grinon's green and assertive olive oil creates a surprisingly fresh and contrasting taste with its grassy and peppery notes against the sweetened citrus fruits and green apple sorbet.

We recommend serving Cava with this dessert. Cava, in Catalan, Spain, means 'cave' or cellar and was adopted as a substitute term for champagne. Cava 1+1 from the Peñedes region in Spain is smooth and has some green apple notes that complement the sorbet well, adding a refreshing touch to this dish.