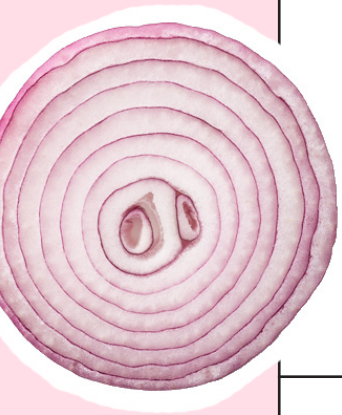


# Pansies and arugula salad



1

For the vinaigrette, mix 1 blood orange juice, 3 spoons of olive oil, salt and 2 spoons of champagne vinegar.

2

Pile 6 cups of arugula into a wide salad bowl.

3

Peel and shave the carrot into thin strips using a vegetable peeler.  
Add to the greens along with the apple slices, onion, and herbs. Toss with the dressing and garnish the salad with crumbles of goat cheese and the pansies.  
Serve immediately.



bon appetit!

