

# Salad and chardonnay, eh?

BY ANTHONY GISMONDI, VANCOUVER SUN OCTOBER 19, 2010

Presented By:



Celery, Pear and Toasted Hazelnut Salad.

**Photograph by:** Scan, From Entertaining with the Seasons by Williams-Sonoma.

This salad has most of the things one would hope for in a quality chardonnay and that makes it the match. — *Anthony Gismondi*

## **Errazuriz Chardonnay Wild Ferment 2009, Valle de Casablanca, Chile, \$22**

Enjoy this complex mix of mineral, citrus, nutty aromas and creamy fruity flavours that should perfectly match the salad.

## **Cono Sur Organic Chardonnay 2009, Valle de San Antonio, Chile, \$14.50**

Organic un-oaked chardonnay under screw cap with grassy lemon, grapefruit, gooseberry, passion fruit flavours that will highlight the hazelnuts and pears.

## **Celery, Pear and Toasted Hazelnut Salad**

8 to 10 celery stalks

Ice water

½ cup hazelnuts

2 ½ tablespoons hazelnut oil

1 tablespoon white balsamic vinegar

¼ teaspoon salt

¼ teaspoon freshly ground white pepper

4 ripe pears such as Bartlett or Bosc

Preheat oven to 350 F. Remove strings from celery. Cut celery into 1/8-inch slices and chop leaves. Set in bowl of ice water.

Bake hazelnuts in single layer on baking sheet, stirring once or twice, 12 to 15 minutes. Cool, wrap in kitchen towel and rub to remove most of skin. Coarsely chop and set aside.

Combine hazelnut oil, vinegar, salt and pepper, and mix well. Drain celery and pat dry. Mix with vinaigrette.

Cut each pear in half lengthwise. Remove seeds and stem fibre. Cut into 1/2-inch slices. Set aside.

With slotted spoon, remove celery from vinaigrette, divide among salad plates. Arrange pear slices on top and drizzle with vinaigrette. Sprinkle with chopped nuts. Serve at once.

Makes 6 to 8 servings.

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