



Tropical Fruit Salad with Honey-Lime Dressing

(Adapted from Beach House Cooking by Charles Pierce)

Prep Time: 30 minutes

Servings: 6

For the dressing

1 T lime juice

1 T **Gustare Coconut Balsamic Vinegar**

1 T honey

1 t Dijon mustard

¼ t sea salt

⅛ t ground white pepper

¼ C **Gustare Persian Lime EVOO**

For the salad

1 cantaloupe

1 small papaya

2 mangoes

2 kiwi fruits

zest of 1 lemon, cut into long julienne

zest of 1 lime, cut into long julienne

Directions

To make the dressing, in a small bowl whisk together the lime juice, honey, mustard, salt, and white pepper until the honey dissolves. Add the oil in a slow, steady stream, whisking constantly until the dressing is thick and emulsified. You should have about ¼ cup. Cover and chill until serving.

To make the salad, halve and seed the cantaloupe and the papaya. Using a melon baller, form attractive rounds of the flesh of each. Alternatively, peel and cut the flesh into small cubes. Peel the mangoes and cut the flesh into 1-inch cubes. Peel the kiwi fruits, cut in half lengthwise, and slice thickly. Combine all the fruits in a large bowl, cover and chill well, at least 2 hours.

Just before serving, pour the dressing over the fruit and stir gently to coat. Spoon into a chilled glass bowl, garnish with the lemon and lime julienne, and serve immediately.

to taste, to enjoy, to savour