



The Mill House at Maui Tropical Plantation

GARDEN SALAD

Spicy, Pickled Cucumber and Carrots, Cherry Tomato, Smoked Avocado, Preserved Lemon, Shaved Radish, Sunflower Sprouts, Thai Basil Buds, Rosemary Mayonnaise Dressing made with Maiden Hawaii Naturals Maui Sunflower Oil

Sliced items

Cherry tomato
Avocado
Radish
Sunflower sprouts

Dressing

1 cup Maui Sunflower oil
2 tbs chopped Thai basil
3 tbs lemon juice
Salt to taste

Process- mix well in bowl, this is a broken dressing so it will not emulsify.

Rosemary Mayo

1 egg yolk
2 tbs champagne vinegar
1 tbs chopped rosemary
1 cup Maui Sunflower oil

Process- in blender puree yolk on low speed. Slowly pour oil until desired consistency is required. Remove from blender and in bowl fold in remaining items. Season with salt to taste.

Garnish

Sunflower seeds
Thai basil blossom

Pickled Cucumbers and carrots

1 ea carrot
1 ea cucumber

Pickled liquid

1 cup of apple cider vinegar
1/2 cup sugar
2 tbs salt
1 ea Hawaiian pepper, smashed.
1/4 cup water

Process- cut cucumbers and carrots to desired size. Combine all pickling liquid items and bring to a boil. Once boiling pour over cut veggies. Let steep in in pickle liquid for 2 day minimum.

Toss the sliced items in the dressing. To serve, smear each plate with rosemary mayo. Place a serving of the dressed sliced ingredients and pickled items. Top with garnish.