



NATURAL PASTURES
cheese company

Comox Valley, Vancouver Island



Buffalo Mozzarella Salad with Pomegranate and Walnut

Ingredients

Natural Pastures Mozzarella di Bufala Fairburn, torn into pieces

1 lb mixed winter salad greens

Seeds from 1 pomegranate

1/2 cup walnuts, toasted and coarsely chopped

1/4 cup roughly chopped mint

1/4 cup roughly chopped flat-leaf parsley

2 tsp pomegranate molasses

2 Tbsp sherry vinegar

1 Tbsp tahini

1 clove garlic, minced

1/4 cup olive oil

1/4 tsp salt

Pinch black pepper

Make this
colourful
salad dotted
with bites of
porcelain
white, fresh
Buffalo
Mozzarella.

Directions

1. In a small bowl combine molasses, vinegar, tahini and garlic. Slowly whisk in olive oil. Season with salt and pepper.
2. Combine salad ingredients in a large bowl. Toss lightly with dressing and serve.

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