



Salad for BBQ

1 1/2 tbsp Cobram Estate St Leonards Red Wine Vinegar
1/4 tsp curry powder
salt and freshly ground black pepper
4 tbsp Cobram Estate Lemon Twist extra virgin olive oil
with lemon oil
about 300 g mixed green salad leaves
6 artichoke hearts in oil, quartered
6 sundried tomatoes, halved
2 avocados, peeled and cut into bite-size pieces
3 lemons
Serves 6

Cobram Estate Lemon Twist



Cobram Estate Lemon Twist is premium extra virgin olive oil blended with cold pressed Californian lemon oil.

It is perfect for marinating fish and chicken before a barbeque, also using a base for salad dressing with a dash of white or rice wine vinegar, and is delightful to use in baking.

In a bowl mix Cobram Estate St Leonards Red Wine Vinegar with curry powder, salt and pepper. Lastly, mix in Cobram Estate Lemon Twist extra virgin olive oil with lemon oil.

Add all salad ingredients and toss before serving.

Cut 3 lemons in half and brush with a little Cobram Estate Lemon Twist. Place on hot barbecue, cut side down, and cook until they start to brown a little. Turn lemons to lightly colour the skin.

Serve with barbecued chicken and lamb.

Enjoy your meal,

Gabriel Gaté