



The Gathered Green

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## **SCORCHED ICEBERG LETTUCE & SPRING ONION WITH BLACK VINEGAR & GINGER**

Thank you to [gourmettraveller.com.au](http://gourmettraveller.com.au) for this recipe and picture

*Serves: 8 fritters*

### **Ingredients**

- 1 x iceberg lettuce, outer leaves removed cut into 8 wedges
- 6 x shallots (spring onions), trimmed
- 1 tablespoon melted coconut oil

### **For the Black Vinegar Dressing**

- 1/4 cup extra virgin olive oil
- 2 tablespoons Chinkiang vinegar (or 1 tablespoon balsamic vinegar and 1 tablespoon red wine vinegar)
- 1 tablespoon Tamari
- 20 grams ginger, grated
- 2 teaspoon roasted chili paste
- 1 garlic clove, finely grated
- Lemon juice to taste





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## Method

For black vinegar dressing, shake ingredients in a jar, season to taste with freshly ground black pepper and set aside.

Heat a char-grill pan or BBQ to high. Place lettuce wedges and spring onions on a tray, drizzle with oil and turn to coat. Grill lettuce, turning once, until edges char (1 to 2 minutes each side), then set aside. Grill spring onions, turning occasionally, until charred and wilted (2 to 3 minutes). Set aside.

Coarsely chop lettuce and spring onions and combine in a bowl with a little black vinegar dressing, toss to combine and serve with extra black vinegar dressing.

Note: Chinkiang vinegar, a fragrant black vinegar, is available from Asian grocers. It is not gluten free.

Enjoy!

Jane

