



Fuyu Persimmon and Avocado Salad

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2 Tbsp fresh lemon juice

4 Tbsp water

1 ½ Tbsp sweet white miso (fermented soybean paste)

¼ tsp black pepper

1/8 tsp salt

1/3 cup olive oil

3 firm ripe California avocados (1 ½ pounds)

1 pound firm ripe Fuyu persimmons, peeled, halved lengthwise, seeded if necessary, and thinly sliced crosswise

2 bunches watercress (6 ounces total) coarse stems discarded. (Or other green)

Directions:

Blend together lemon juice, water, miso, pepper, and salt in a blender until smooth. With motor running, add oil in a slow stream in 3 batches, blending until emulsified after each addition. Season with salt and pepper.

Halve, pit, and peel avocados, then thinly slice crosswise. Gently toss together avocados, persimmons, and 6 tablespoons dressing. Toss watercress (or other green) with just enough dressing to coat (about 2 tablespoons) in another bowl.

Divide persimmon mixture among 6 plates and top with watercress (or other green)