



CITRUS & FENNEL SALAD  
with Ajitama & Verjus

S O T E R  
VINEYARDS

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# CITRUS FENNEL SALAD with Ajitama & Verjus

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## FOR THE MARINATED EGGS:

- 6 Tbsp. Soy Sauce
- 6 Tbsp. Sake (or Pinot Blanc)
- 4 Tbsp. Mirin
- 2 Tbsp. Sugar

## FOR THE SALAD:

- Thinly sliced fennel
- Cara Cara Oranges, peeled & chunked
- Splash of verjus
- Olive oil
- Salt
- Freshly cracked black pepper

## Instructions for the eggs:

1. Mix all marinade ingredients until the sugar dissolves, then set aside.
2. To cook the eggs, bring a large pot of salted water to a boil. Prepare an ice bath in a large bowl.
3. Once the water boils, carefully add refrigerated eggs and boil for 7 minutes.
4. Transfer eggs to the ice bath for 5 to 10 minutes to stop cooking. Peel them gently.
5. Place peeled eggs in the marinade for at least 6 hours or overnight.

## Instructions for the salad:

1. Toss sliced fennel and chunks of peeled citrus with a splash of verjus, olive oil, salt, and cracked black pepper.
2. Place the salad in a bowl and top with halved marinated eggs.

Enjoy your refreshing salad with a delightful blend of citrus, fennel, and savory marinated eggs!