



Justin Patrick Timineri CEC®

*Executive Chef/Culinary Ambassador
State of Florida Dept. of Agriculture
Tallahassee, FL*

As Executive Chef for the Florida Department of Agriculture's Division of Marketing and Development, Chef Justin Timineri's responsibilities include promoting all of Florida's freshest commodities. Timineri is a certified executive chef, author, award winner, teacher, television personality and international ambassador for the State of Florida. His goal is to help consumers and others rediscover simple, healthy cuisine. Chef Timineri creates new recipes and attends trade events around the world. He performs cooking demonstrations and educates children and adults about the value of healthy food choices and proper nutrition. The culmination of his work experience with NASCAR, PGA and the Kentucky Derby prepared him for the honor and privilege of serving as chef at the Florida Governor's Mansion. Chef Timineri is based in Tallahassee, FL.





Florida Winter Strawberry Salad with Pecans & Goat Cheese

*Contributed by Executive Chef/Culinary Ambassador Justin Patrick Timineri, State of Florida
Dept. of Agriculture*



VINAIGRETTE

- 1/2 cup Florida winter strawberries, rinsed, hulled and sliced
- 2 tablespoons Champagne vinegar or balsamic vinegar
- 1 tablespoon canola oil
- 1 tablespoon brown sugar
- 1 pinch kosher salt

Combine strawberries, vinegar and oil in a blender and puree until smooth. Taste and adjust seasoning with sugar and salt.

SALAD

- 4 cups Florida arugula leaves or leaf lettuce
- 1 cup Florida winter strawberries, rinsed, hulled and sliced
- 1/2 log goat cheese, four ounces, sliced or crumbled
- 1/2 cup dried Florida mango, sliced thin
- 1/2 cup Florida pecans, toasted

Reserve 1/3 of the vinaigrette to pass for additional use on salad, if desired. On four chilled salad plates, evenly distribute remaining vinaigrette. Place 1 cup of the greens on each plate. Garnish with sliced strawberries, goat cheese, dried mangoes and pecans.

Makes 4 servings.

