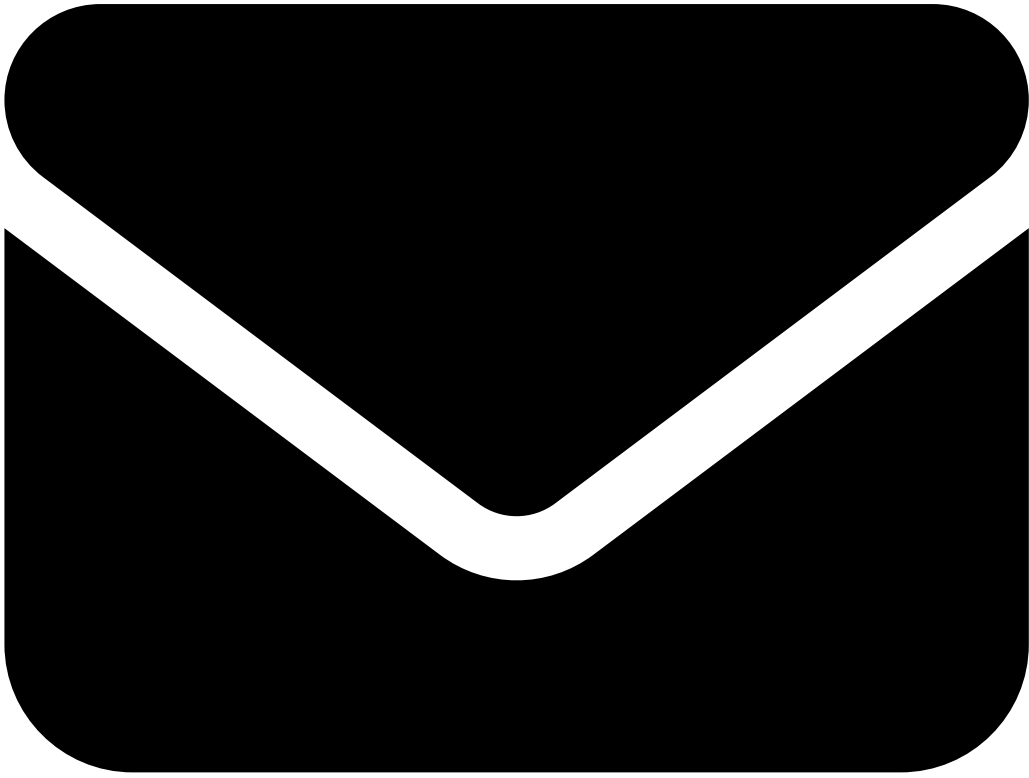


Persimmon Carpaccio Salad (Italian Style)

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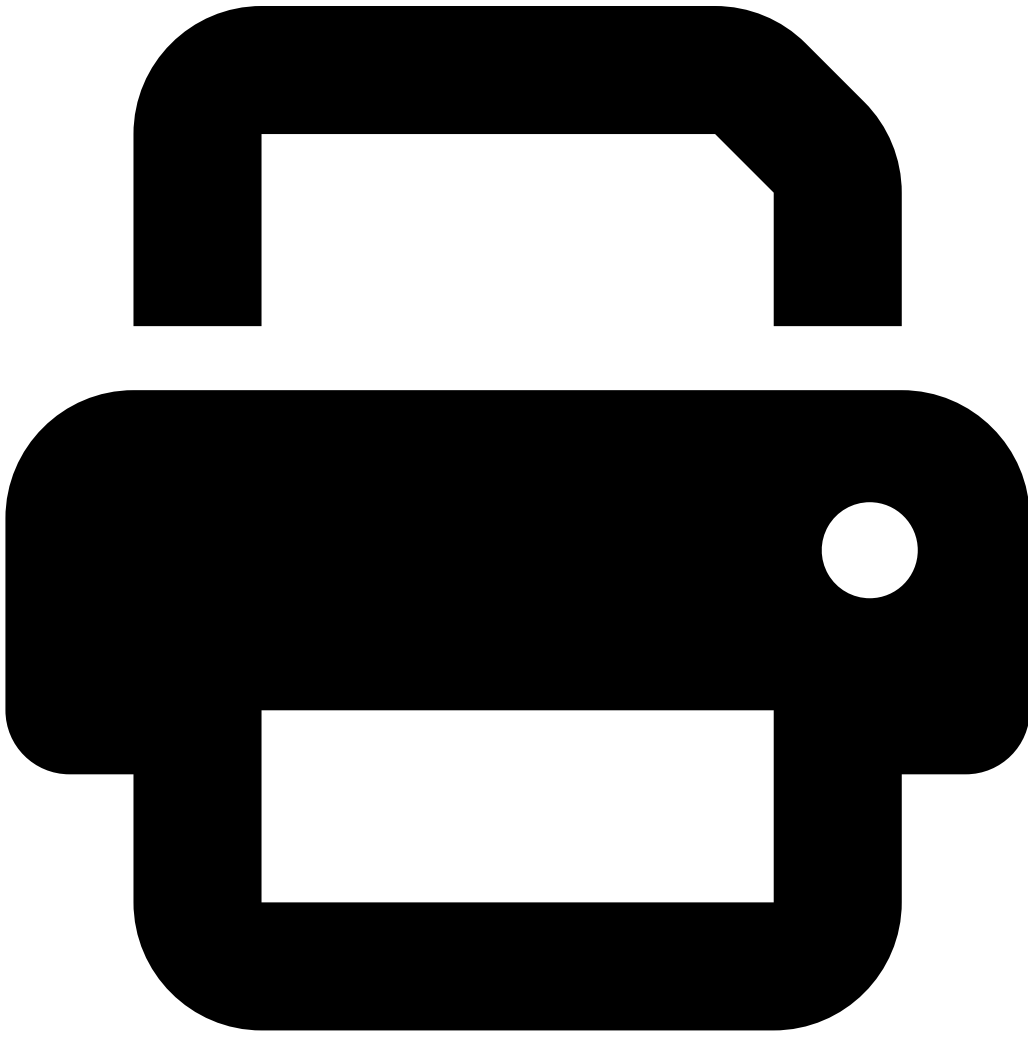
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This elegant **Persimmon Carpaccio Salad** is a simple yet stunning Italian-inspired winter dish. If you love seasonal produce and beautiful plating, this recipe is going to be a favorite. Thinly shaved Fuyu persimmons create a vibrant, sweet base that pairs perfectly with peppery arugula, crisp shaved fennel, toasted walnuts, and salty Parmigiano. It's light, fresh, and absolutely perfect for holiday gatherings, dinner parties, or as a bright starter to any Italian meal.

In Italy, carpaccio-style dishes are all about showcasing the beauty of the ingredients with minimal dressing—and persimmons shine beautifully prepared this way.

Things to know about this Persimmon

Carpaccio Salad (Italian Style)

- **Use Fuyu persimmons**, not Hachiya–Fuyus are firm and perfect for shaving paper-thin.
 - A **mandoline** gives the most even slices, but a very sharp knife works too.
 - This dish is best served **immediately after dressing** so the persimmons stay crisp.
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Variations

- **Honey drizzle:** Add a touch of honey if you prefer a sweeter profile.
 - **With prosciutto:** Lay thin prosciutto slices over the persimmons for a sweet–salty bite.
 - **Citrus version:** Add orange zest or a few citrus segments.
 - **Add burrata:** For a creamier dish, serve with small pieces of burrata.
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Storage

This salad is best enjoyed fresh.

If prepping ahead:

- Shave the persimmons up to **2 hours in advance** and store covered in the refrigerator.

- Shave fennel and store in ice water for crispness.
Dress only when ready to serve.

▪ **Looking for More Seasonal Recipes?**

Browse some of my winter favorites:

- **Orecchiette with Italian Sausage and broccoli rabe**
- **Creamy Italian Sausage Risotto**
- Braised cabbage wedges with pancetta

Cozy, comforting, and full of Italian flavor.

Persimmon Carpaccio Salad (Italian Style)



- **3 ripe Fuyu persimmons**, peeled and thinly shaved into rounds
- **1 cup arugula**
- $\frac{1}{2}$ **small fennel bulb**, shaved very thin
- **2 tbsp toasted walnuts**, roughly chopped
- $\frac{1}{4}$ cup **shaved Parmigiano-Reggiano**
- **1 – 2 tbsp extra virgin olive oil**
- **1 tbsp fresh lemon juice** or a splash of white balsamic vinegar
- **Sea salt**, to taste
- **Fresh cracked black pepper**, to taste
- **Fennel fronds**, for garnish

▪ *Optional:* a sprinkle of pomegranate arils for color

1. Lay out the carpaccio

Arrange the thinly shaved persimmon slices in a beautiful overlapping layer on a large round platter.

2. Add the vegetables

Scatter shaved fennel on top. Add a small handful of arugula for freshness and contrast.

3. Dress the salad

Drizzle evenly with extra virgin olive oil and fresh lemon juice or white balsamic.

4. Season

Sprinkle lightly with sea salt and freshly cracked pepper.

5. Finish

Add toasted walnuts, shaved Parmigiano, and fennel fronds. Serve immediately.