

# Persimmon Carpaccio Salad (Italian Style)

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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.

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Cozy, comforting, and full of Italian flavor.





## **Persimmon Carpaccio Salad (Italian Style)**

**Servings: 4**

**Prep Time: 10 minutes**

**Total Time: 10 minutes**

## **Ingredients**

- **3 ripe Fuyu persimmons**, peeled and thinly shaved into rounds
- **1 cup arugula**
- **$\frac{1}{2}$  small fennel bulb**, shaved very thin
- **2 tablespoons toasted walnuts**, roughly chopped
- **$\frac{1}{4}$  cup shaved Parmigiano-Reggiano**
- **1–2 tablespoons extra virgin olive oil**
- **1 tablespoon 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

## **Instructions**

- 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.