



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Bracina's Endive, Radicchio, Pear and Walnut Salad

Adapted from Lauren Kiino

Makes 4 servings

For the salad:

- 1 head curly endive, torn into bite-size pieces
- 1 head Belgian endive, cut on the bias into 1-inch pieces
- ½ head castelfranco radicchio, torn into bite-size pieces
- 1 head fennel, sliced on a mandoline
- 2 scallions, sliced into rings
- ½ cup walnuts (preferable new-harvest), toasted and roughly chopped
- 1 medium Asian pear, cut into ½-inch pieces
- ½ cup Point Reyes Blue cheese, crumbled
- Drizzle of toasted walnut oil

For the vinaigrette:

- ½ small shallot, minced
- 3 tablespoons apple cider vinegar
- 1 teaspoon sugar
- Salt and black pepper to taste
- 3 tablespoons extra-virgin olive oil
- ½ cup buttermilk

Put all the salad ingredients into a bowl. In a different bowl, soak the shallot in the vinegar, sugar, salt and black pepper for about 10 minutes. Whisk in the oil and buttermilk until emulsified. Taste and adjust the seasonings. Toss the salad with the vinaigrette just before serving. Finish the salad with a drizzle of toasted walnut oil.