

Radicchio, Endive, Apple & Pecorino Salad

Ingredients

Toasts

- ¼ cup Italian fontina, finely grated
- ¼ cup Pecorino, finely grated
- Extra-virgin olive oil, for brushing the skillet
- 4 long, thin slices of country bread, about (4 x 6) inches, each
- Kosher salt
- Freshly ground black pepper

Salad

- 2 Tbsp white vinegar
- ¼ cup extra virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 2 small heads radicchio, torn into bite-sized pieces
- 3 heads Belgian endive, sliced crosswise into ½ inch pieces
- 2 Granny Smith apples, cut into matchsticks
- ½ cup walnuts, toasted and coarsely chopped
- 2 oz pecorino
- ½ cup loosely packed fresh Italian parsley leaves
- ¼ cup fresh chives, coarsely chopped



Preparation

Toasts

1. Heat a large cast-iron skillet or griddle over medium-low heat
2. Combine the fontina and pecorino in a small bowl
3. Brush the pre-heated skillet lightly with olive oil
4. Add the bread slices in one layer and let them sit until toasted and golden on the underside, 2 to 3 minutes
5. Flip, and toast the other side, 2 to 3 minutes
6. Season with salt and pepper and sprinkle the tops with the cheese
7. Let it melt for a minute; then flip
8. Press with a spatula to weigh the bread down and compress it slightly
9. Cook until the cheese is crisp and toasted and no longer sticks to the bottom of the pan, 1 to 2 minutes

Salad

1. Whisk the vinegar and oil together in a serving bowl
2. Season with salt and pepper
3. Add the radicchio, endives, apples, and walnuts, and toss well
4. Shave in the pecorino in long shards, using a vegetable peeler
5. Add the parsley and chives, and toss gently

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6. Serve with the cheese toasts