

Salad - Rouge Salad

Show: Feb 6th

Ingredients :Serves 4

1 head Radicchio lettuce, torn 1 inch pieces
1 Red Belgium Endive, cut in 1 inch pieces
1/2 cup Stilton, Roquefort or Blue Cheese
1 cup Red Seedless Grapes, halved
2 Pears (Bosc), poached in red wine (recipe follows), sliced
1 cup Raspberries
1 cup Candied Pecans or Walnuts (recipe follows)
1/2 cup Raspberry Honey Balsamic Vinaigrette
1 cup Red & Pink Rose Petals, chopped (reserve some)
1 Radicchio Bowl (1 or 2 leaves) per person
1 Red Belgium Endive Leaf per person
Use one of the pears sliced for garnish about

Procedure:

1/4 pear per person

Combine the torn up head of radicchio, endive, cheese, sliced grapes, sliced poached pear, raspberries, and candied nuts. Toss with raspberry honey Balsamic vinaigrette, include about 1/2 the rose pedals. If serving individual plates combine one or two of the whole radicchio leaves to make a bowl on the plate and fill it with the combined salad. Decorate with the endive leaf and sliced pears and top with extra flowers petals.

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