



'21' Endive, Walnut and Blue Cheese Salad

Salad

Ingredients:

A head red leaf lettuce, washed and dried
4 large Belgian endive heads, cut lengthwise into julienne strips
A cup shelled walnut halves, toasted at 250 degrees for 15 minutes
A cup shallot and Champagne vinaigrette (see below for recipe)
1 cup chunked Roquefort or other blue cheese
2 tablespoons chopped fresh chives
Garnish: 2 fresh, ripe tomatoes, sliced

Method:

Place several lettuce leaves on four plates. Toss the julienned endive with the toasted walnuts. Combine the vinaigrette with the cheese, and mix with the endive and toasted walnuts. Divide among the four plates. Sprinkle 1/2 tablespoon chives on each serving. Garnish with fresh, ripe tomato slices.

Champagne Vinaigrette

(makes 1 quart)

Ingredients:

1 cup shallots (peeled, hand minced)
1/4 cup honey
1 cup Champagne vinegar
1/4 cup Champagne
1 cup canola oil
1 cup olive oil
1 teaspoon cayenne pepper
1/4 cup *fine herbs (fresh minced chervil, chive, and tarragon, equal amounts)
Salt to taste

Method:

In non-reactive bowl, add shallots, honey, Champagne vinegar and Champagne. Mix together and stream in oil while whisking together. Finish with salt, cayenne and fine herbs. Serve immediately.

*Once herbs are added, this has a 15-minute shelf life before herbs go bad. So herbs can be added in smaller batches throughout service.