

Salt and Serenity

Pear and Endive Salad

Vinaigrette

2 cups of fresh pear juice
Juice of 1/2 lemon
2 tablespoons cider vinegar (30 ml)
1/2 teaspoon of maple syrup (2 ml)
1/2 teaspoon of Dijon mustard (2 ml)
1/2 cup of canola oil (125 ml)
A little water to thin, if necessary
Salt and pepper to taste

Salad

1/4 cup of pine nuts
2 Belgian endives, trimmed and sliced crosswise into 1/2 inch pieces
1 head of radicchio, washed and torn into bite sized pieces
2 cups of red or black seedless grapes, sliced in half
2 pears, julienned
1/2 cup of mimolette or Gouda cheese, cut into small dice

1. Heat pear juice on stovetop over medium heat to reduce to 1/4 of its original amount, for 15-20 minutes, until caramelized. Set aside and let cool.
2. Preheat oven to 350° F and toast pine nuts for about 5-7 minutes until golden brown.
3. In a bowl, mix the reduced pear juice, cider vinegar, maple syrup and Dijon mustard. Slowly add vegetable oil whisking constantly. Season with salt and pepper. Add a little more pear juice, or water if the vinaigrette is too thick. Set aside.
4. Place endives and grapes in a bowl, add vinaigrette and mix well. Transfer salad mixture in serving bowls and garnish with pears, pine nuts and cheese.