

Winter White Salad

Serves 4-6 as a side course

Salad:

- 1 small head of cauliflower
- 12 Brussels sprouts
- 2 small heads Belgian endive, sliced lengthwise into 4 quarters, core discarded, and leaves separated
- 2 small heads frisée lettuce, washed dried and torn into small pieces
- 2 ears fresh corn, corn cut off the cob
- 1 small yellow pepper, seeds and core removed and cut into thin strips
- ¼ cup loosely packed Italian parsley leaves, washed, dried and coarsely chopped
- ⅓ cup blanched whole almonds, toasted (use marcona almonds if you can find them)
- 2 ounces parmesan cheese, coarsely grated

Pickled Ingredients:

- ¼ cup champagne or white wine vinegar
- ¼ cup water
- 2 teaspoons kosher salt
- 1 teaspoon sugar
- ⅓ cup golden raisins
- 1 large shallot, peeled and cut into thin circles

Dressing:

- 1 Tablespoon capers, coarsely chopped
- ½ small shallot, finely chopped
- ½ teaspoon anchovy paste
- 1 teaspoon honey
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper
- ⅓ cup champagne or white wine vinegar
- ⅔ cup extra virgin olive oil

1. Slice off very thin slices of cauliflower, working your way around the head. Pieces will crumble off as you do this, but don't worry, just toss the crumbled bits into the salad as well. Any large slices can be quartered. Be sure to include the stalks, too, peeled and thinly sliced, we're going nose to tail here and using up every bit!
2. Cut ends off the Brussels sprouts and halve them vertically. Slice each half into thin strips. You could also slice sprouts with the slicing blade of the food processor.

3. In a large mixing bowl, toss together cauliflower, shaved Brussels sprouts, endive, frisée, corn, yellow pepper and parsley. Set aside.
4. Make pickling liquid: In a small bowl, mix together vinegar, water, salt and sugar. Add raisins and sliced shallot. Let pickle for 15-20 minutes. Drain, discard liquid, and add pickled raisins and shallot to salad.
5. Make dressing: In a medium sized mixing bowl, add capers, shallot, anchovy paste, honey, salt, pepper and vinegar. Whisk to combine. Slowly drizzle in olive oil while whisking dressing, to emulsify.
6. Pour about ½ the dressing into the salad. Add grated Parmesan and toss well. Taste and add additional dressing, salt or pepper if you think it needs it. Transfer salad to serving platter. Scatter toasted almonds on top of salad. Serve.