

Wintery Endive Walnut & Pear Salad

PREP: 10 MINS | COOK: 3 MINS | SERVES: 2

INGREDIENTS

SALAD

- 4 endives
- 2 pears
- 1 pomegranate
- 1/2 cup blue cheese
- 1/2 cup walnuts
- 2-3 sprigs of thyme

DRESSING

- 1 shallot
- 1/4 cup olive oil
- 2 tbsp balsamic vinegar (I used a pomegranate-infused balsamic vinegar)
- 1/2 cup sea salt
- Cracked black pepper to taste

WINE PAIRINGS

This is the perfect salad to enjoy with red wine, like an oaked Cabernet Sauvignon. A saline white wine like Albariño (or Picpoul) or a zesty orange wine (perhaps from Italy or California) would also be delicious.

INSTRUCTIONS

1. We'll start with the dressing. Finely mince the shallot. Put it into a bowl and pour the olive oil and balsamic vinegar on top. Sprinkle with salt and pepper. Mix well. (Doing this *first* allows the shallot to soften/mellow while you make the rest of the salad).
2. Pull apart the leaves of the endives (leaving the roots). Divide evenly into 2 bowls/plates.
3. Core and thinly slice the pear. Layer in between the endive leaves.
4. Cut open the pomegranate. (I do this by cutting off the very top of the pomegranate, then slicing the skin from top to bottom, following the white membranes, which allows you to pull apart its large sections). Sprinkle about 1/4 cup of pomegranate seeds onto each salad.
5. Crumble small chunks of the blue cheese onto each salad.
6. Heat a pan on low/medium heat. Toast the walnuts until fragrant. A little char is delicious. Sprinkle on top of each salad.
7. Pour the dressing evenly over each salad.
8. Remove the thyme leaves from each stem. Sprinkle on top of the salads.