



# SHAVED PEAR, WALNUT & CHICORY SALAD WITH PICOS BLUE CHEESE

## INGREDIENTS

100G PICOS BLUE CHEESE (LEFT IN FREEZER OVERNIGHT) - 4 HEADS OF WHITE CHICORY - 6 HEADS OF RED CHICORY - 100G WHOLE WALNUT PIECES (LIGHTLY TOASTED IN THE OVEN THEN LEFT TO COOL) - 3 CONFERENCE PEARS - 2 TSP DIJON MUSTARD - 2 TBSP RED WINE VINEGAR - PINCH OF CASTER SUGAR - 6 TBSP LIGHT OLIVE OIL (OR 50/50 EXTRA VIRGIN AND VEGETABLE OIL)

## INSTRUCTIONS

1. SLICE THE BOTTOMS OFF OF THE CHICORY AND DISCARD AND THEN SEPARATE THE LEAVES INTO A LARGE MIXING BOWL. USING A MANDOLINE OR SHARP KNIFE, SLICE THIN SLICES OF PEAR INTO THE LEAVES STOPPING AT THE CORE.

2. IN SEPARATE SMALL BOWL WHISK THE MUSTARD AND SUGAR TOGETHER INTO THE VINEGAR AND ADD A GOOD PINCH OF SEA SALT. SLOWLY DRIZZLE IN THE OLIVE OIL WHILST WHISKING AND ONCE THICKENED POUR OVER THE LEAVES AND PEAR.

3. TOSS THE SALAD WELL IN THE DRESSING ENSURING IT IS WELL COATED ALL OVER THEN LIGHTLY CRUSH IN THE WALNUT PIECES AND MIX TOO. THEY SHOULD COAT THE LEAVES WELL AS THEY CLING TO THE DRESSING.

4. FINALLY SPLIT THE SALAD BETWEEN TWO SERVING PLATTERS AND THEN TAKE THE BLUE CHEESE FROM THE FREEZER AND GRATE WITH THE FINE TEETH ON A CHEESE GRATER ALL OVER LIKE A FALLING SNOW. SERVE IMMEDIATELY.