



Winter Bash 2013 Recipe

Watercress Endive Salad with Roasted Pears and Roquefort

(Martin and Tracy Burttt)

Prep Time: 30 mins

Total Time: 55 mins

Servings: 8-10

Ingredients

Dressing

1/2 cup extra virgin olive oil

3 tablespoons red wine vinegar

1 tablespoon Dijon mustard

Salt

Freshly ground black pepper

Salad

4 large Bartlett pears

1/4 cup ruby port

2 tablespoons olive oil (I substituted walnut oil for half of the olive oil)

2/3 cup walnuts, coarsely chopped

2 bunches watercress (I used arugula this year)

6 Belgian endive

8 ounces Roquefort cheese, crumbled (I used Rosenburg cheese)

Directions

To make the dressing, whisk together the olive oil, vinegar, and mustard in a bowl.

Season with salt and pepper to taste.

Preheat the oven to 400F.

Peel pears. Cut into quarters and core. Cut each pear into approximately 10 thick slices each. Place pear slices in a bowl and toss well in the Port and the 2 tablespoons olive oil. Arrange on a heavy baking sheet in a single layer and bake for 20 minutes or until slices are just tender.

Let cool.

Place walnuts on baking sheet. Toast for 5 minutes. Watch them carefully so they do not burn.

Remove the tough stems from the watercress. Remove cores from the endive and cut into thick slices.

To serve, arrange watercress around the outer edge of a large serving platter with the endives in the centre. Drizzle with dressing. Top with roasted pear slices and sprinkle with toasted walnuts and crumbled Roquefort.

About This Recipe

This is a wonderful easy to assemble salad which looks stunning on a buffet table. The pears can be roasted 1 day ahead of time if stored in an air tight container in the refrigerator. Other greens such as mesclun can be used instead of the watercress and endives. If desired, replace part of the olive oil in the dressing with walnut oil. Do not substitute red wine for the port. You need the robust port flavour here.