

# Escarole and Gruyère Salad with Toasted Walnuts

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You may have to trim away a lot of dark escarole leaves to reach the pale, crisp heart, but don't throw them away. Slice them into ribbons and add them to chicken-rice soup. If you can't find nice escarole, substitute frisée or the crisp, pale hearts of butter lettuce.

Adapted from *The Cheese Course* by Janet Fletcher (Chronicle Books).



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## Ingredients

### Vinaigrette:

- 1-1/2 tablespoons extra virgin olive oil
- 1-1/2 tablespoons walnut oil
- 1-1/2 tablespoons sherry vinegar or white wine vinegar
- 1 large shallot, finely minced
- Kosher or sea salt and freshly ground black pepper

### Salad:

- 1/2 cup walnuts
- 2 heads escarole, pale heart only, washed and trimmed
- 1/3 pound Gruyère, trimmed of any rind, in matchstick-size pieces
- 1/4 cup minced Italian parsley

## Directions

Make the vinaigrette: In a small bowl, whisk together the olive oil, walnut oil, vinegar, shallot, and salt and pepper to taste. Let stand 30 minutes to allow the shallot flavor to mellow. Taste and adjust the balance as needed.

Preheat an oven to 325°F. Toast the walnuts until fragrant and lightly colored, about 10 minutes. Cool. Break up any large piece by hand.

In a large salad bowl, combine the escarole, walnuts, Gruyère and parsley. Add the vinaigrette—you may not need it all—and toss to coat evenly. Season with salt and pepper and toss again. Serve immediately.

**Serves 4 to 6**