

Endive and Roasted Pear Salad with Candied Hazelnuts Ingredients

Ingredients:

60 Spears Belgian Endive
3 Bartlett Pears (peeled, core removed and cut into 10 pieces)
4 Sprigs thyme
3T. Butter
1tsp. Black pepper
Salt to taste

Preparation:

In large sauté pan melt butter and add pears and cook 3 minutes allowing some caramelization. Add thyme and pepper and saute for another 3 minutes, add salt and remove from heat In large bowl, place endive spears and lightly dress with white balsamic dressing. On large salad plates begin to arrange endive, if you remember how to play with Lincoln logs you can easily make this salad. Place two spears on the plate parallel to each other but facing the tips in the opposite direction. Continue to place spears in this fashion, turning them to cross each time building it up like a tower. Now is a fun time to see how good you are at the game Jenga. Add pears to the assembly line intermittently, putting five pears on each plate. Once you have ten endive spears and five pear wedges on each plate, sprinkle on a few of your candied hazelnuts and serve it. Enjoy!

White Balsamic, Honey Dressing Ingredients:

1/4 Cup Mayonnaise
1/2 Cup White Balsamic Vinegar
1 t. Cracked Black Pepper
2t. Honey
Salt to taste

Preparation:

Mix ingredients together and adjust seasoning

Candied Hazelnuts Ingredients:

1 Cup Peeled Hazelnuts
1/4 Cup Powdered sugar
1 t. Cayenne pepper
1 t. Salt

Preparation:

In medium sauce pan bring 2 cups water to a boil and add Hazelnuts, cook 3 minutes and remove from water. In medium bowl, mix sugar, pepper and salt, add hot Hazelnuts and mix well. Spread Hazelnuts on a cookie sheet lined with parchment paper and bake in a 350 oven for 5-10 minutes until golden brown. Remove from oven and let cool till, crispy crunchy. Ready to serve, Enjoy!