

Endive Pear Roquefort Salad

Barefoot Contessa In Paris 2004

Ingredients:

- 3 heads Belgian endive (substitute young romaine hearts)
- 2 1/4 tsp. Champagne vinegar (substitute white wine vinegar)
- 1 1/8 tsp. Dijon mustard
- 2 egg yolks
- 1 1/8 tsp. Kosher salt
- 3/4 tsp. black pepper
- 9 tbsp. olive oil
- 3 ripe Bartlett pears, halved, cored and sliced
- 3/8 lb. good Roquefort (substitute Gorgonzola or blue cheese), crumbled
- 3/4 cup toasted pecan pieces
- 1 tbsp. butter
- 1 tbsp. sugar
- 1 tsp. salt
- 1 tsp. cayenne pepper (or to taste)



Instructions:

1. Wash, dry and trim greens. If using endive, remove the core. Separate the leaves to have 3-5 leaves on each plate.
2. In a medium bowl, whisk together the vinegar, mustard, egg yolks, salt and pepper. Slowly whisk in the olive oil to make an emulsion.
3. Toss the sliced pears in part of the vinaigrette and divide the slices among the plates (8-10 per place), arranging on top of the greens. Drizzle the remaining vinaigrette over the greens to moisten them (the plates should not be swimming in the dressing). Sprinkle the crumbled cheese on top.
4. Melt butter in a small saucepan. Add pecans, sugar, salt and cayenne,
 - a. stirring occasionally until well coated and heated through. Spread on a sheet of aluminum foil to cool. When cool to the touch, divide among the salads.
5. Serve the salad at room temperature, or chilled, if preferred.