

**Pear, Radicchio, Mizuna, and Belgian Endive Salad** (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

*Beautiful colors and the sharp flavor of the mizuna and radicchio come together with the sweetness of pears and the salty richness of the imported Parmesan. The dressing is light and slightly tangy.*

Serves 4

1 small head radicchio

1 ½ cups mizuna washed and roughly chopped, tough stems removed

3 small heads Belgian endive, cut into halves lengthwise and then thirds, (about 2 cups)

Dressing:

½ tsp dry mustard

1 Tbsp lemon juice

1 Tbsp herbed white vinegar

½ tsp maple syrup

pinch of salt

freshly ground white pepper

1 Tbsp walnut or canola oil

1 perfectly ripe Anjou pear, halved, cored, and sliced vertically into ¼ inch wedges

12 wide shavings of Parmigiano-Reggiano

Slice radicchio head in half lengthwise, then thinly slice on either side of core. Place radicchio, endive and mizuna in a salad bowl.

In a small bowl, whisk together the mustard powder, lemon juice, vinegar, maple syrup, salt and pepper. Drizzle in the walnut oil, whisking constantly to emulsify dressing.

To serve, toss greens with the dressing and place on individual salad plates. Top with pear slices and 3 shavings of Parmesan cheese for each serving.