

Salad of Endive, Fennel, Roquefort, and Celery (“The New Vegetarian Epicure” Anna Thomas)

This is the right salad to serve in a meal when you'd like to keep enjoying your wine with every bite. Salads usually fight with wine, but this one, enriched with a bit of Roquefort cheese and some toasted almonds, and with virtually no acid in the dressing, is very agreeable.

1 ½ cups thinly sliced fennel bulbs (2 medium bulbs)
3 cups sliced Belgian endives
1 ½ cups thinly sliced celery
1 cup shredded radicchio
3 oz Roquefort cheese
fruity green olive oil
a few drops balsamic vinegar
salt to taste
2/3 cup coarsely chopped toasted almonds (with skins)

Combine the fennel, endive, celery, and radicchio in a large bowl. Bread the Roquefort cheese into lumps and scatter them over the salad.

Drizzle on a little green olive oil and toss everything together. The vegetables should be barely glistening with oil, not dripping, and the cheese must be dispersed through the salad. Add a few drops of balsamic vinegar, and a dash of salt if you feel it's needed, and toss again.

Scatter the chopped toasted almonds over the salad and serve.

Serves 6-8