



Grilled Pear Salad

Ingredients

8 ounces Goat Ricotta
3 firm pears
2 cups bitter green such as arugula
or watercress
1 small head radicchio
1 small shallot, very thinly sliced
1/2 cup walnuts, toasted and chopped
Good quality extra virgin olive oil
Aged balsamic vinegar,
Salt and freshly ground black pepper



Beverage Pairings

Wine: Goat cheese and Sancerre, a region of France known for its sauvignon blanc, are a classic pairing. No need to re-invent the wheel. Or if you're celebrating, break out some bubbles with this salad.

Beer: Try a spicy Belgian beer with a little more alcohol and a touch of sweetness or an American saison.

Directions

Place the goat ricotta in a bowl and lightly season with salt, pepper and a glug (that's a formal cooking term meaning "about an ounce") of olive oil. Whip with a spoon or whisk until it smooths out and is creamy. Set aside.

Fire up the grill or grill pan to medium-high heat. Cut pears lengthwise into 1/2" thick planks - or fun shapes, if you're into that sort of thing. Lay pears on a sheet tray. Brush lightly with olive oil, and season lightly with salt and pepper. Place pears on hot grill. Don't move them until they caramelize and have nice grill marks, 2-3 minutes. Flip and cook until heated through and just begin to get tender.

Place greens and sliced shallot in a mixing bowl and season lightly with olive oil balsamic, salt, and pepper to taste.

Place about 1 ounce of whipped ricotta on the edge of each plate and smear across to the opposite side to create a bed for the salad. Distribute greens in the center of the cheese swoosh. Top with the warm pear. Finish the plates with a drizzle of olive oil, aged balsamic, and walnuts.

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Eat it up.