



# AUTUMN HARVEST SALAD

Recipe by Nicola Zanghi

A salad composed of Belgian endive, red leaf lettuce, thinly-sliced apples, pears, pomegranate seeds, and crisp pecans. The dressing is made of olive oil, walnut oil, and Sherry vinegar. The beauty of this salad is that it can be completely assembled a few hours before dinner; the dressing can be made up to three days in advance and simply drizzled at the table when served. Makes a great accompaniment or first course. Serve in a clear bowl to show off the colorful ingredients.



## Ingredients

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1/4 cup extra virgin olive oil	1 small head red leaf or radicchio for a bit
1/4 cup walnut or hazelnut oil	more snap - well washed and dried
3 tablespoon sherry vinegar	1/2 cup crisp roasted pecan halves
1 lemon	1/3 cup pomegranate seeds
1 medium golden or green apple	Flake sea salt
1 medium slightly ripe pear of choice	Fresh black pepper
2 heads of endive	

## Directions

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Whisk together the dressing ingredients. This can be done three days ahead and kept at room temperature.

Cut the pear and apple in half, remove seeds, slice each half into 1/8"-thick slices. Generously squeeze lemon juice on fruit to prevent browning and keep refrigerated in air-tight container. This can be done one day in advance.

Cut root ends of the endive and rub with lemon. Pull leaves apart, place in the bottom of your salad bowl. Tear lettuce of choice, add apple and pear slices, pecans, and pomegranates on top. The salad can be refrigerated for up to three hours.

When ready to serve, gently drizzle dressing, sprinkle salt and add several vigorous turns of pepper.

Serves 4-6