



## **Italian Salad with Taleggio and Hazelnuts**

Serves 6

- 3 T. hazelnut or walnut oil
- 1 T. sherry vinegar
- 1 shallot, minced
- kosher salt
- freshly ground black pepper
  
- $\frac{3}{4}$  c. hazelnuts
- 3 heads Belgian endive
- $\frac{1}{2}$  head radicchio
- 3 oz. young small Arugula (about 4 cups), stems removed
  
- $\frac{3}{4}$  lb. Taleggio cheese

To make the vinaigrette: In a small bowl, whisk together the oil, vinegar, shallot and salt and pepper to taste. Let stand 30 minutes to allow the shallot flavor to mellow.

Preheat oven to 350°. Toast hazelnuts on a baking sheet about 15 minutes, or until fragrant and lightly colored. Immediately wrap nuts in a kitchen towel and rub vigorously in the towel to remove as much of the skins as possible. Chop nuts coarsely.

Halve each endive lengthwise and remove the core. Cut crosswise into  $\frac{1}{2}$ -inch pieces. Core radicchio and tear into bite size pieces. In a service bowl combine endive, radicchio, Arugula and hazelnuts. Add enough of the vinaigrette to coat the leaves lightly. Toss well. Taste and adjust the seasoning if necessary.

To serve, portion the salad equally on 6 plates. Slice the cheese equally into 6 portions and lay on the plate, alongside the salad.