
RADICCHIO SALAD WITH PARMESAN VINAIGRETTE

Serves 6

Parmesan Vinaigrette

2 tablespoons	Sherry vinegar
2 cloves	Garlic, chopped
2 teaspoons	Dijon mustard
6 tablespoons	Extra virgin olive oil
1/3 cup	Parmesan cheese, grated
	Salt and black pepper

3 heads radicchio, leaves soaked for about 1 hour in ice water then spun dry.

- To prepare the dressing, place the vinegar, garlic, and mustard and whisk until smooth.
- While whisking, slowly add the olive oil and mix until smooth.
- Season well with salt, black pepper and red chili flakes.
- Place the radicchio leaves in a large bowl and gently tear.
- Toss well with the dressing and serve.