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## Arugula, Pecorino, Pine Nut, and Pear Salad (Rucola con Pecorino, Pignoli e Pere)

Raisins add a subtle sweetness to this salad from the wine bar [Enoteca l'Alchimista](http://www.montefalcowines.com/en/) (<http://www.montefalcowines.com/en/>) in Montefalco, Italy. Reconstituting the raisins in warm water before using them plumps the fruit and tenderizes it for a beautiful contrast to the crunchy, fresh ingredients in the salad. This recipe first appeared in our November 2014 issue with the story [Taste of Umbria](http://www.saveur.com/article/travels/taste-of-umbria) (<http://www.saveur.com/article/travels/taste-of-umbria>).

SERVES 4

### INGREDIENTS

1 cup boiling water  
3 tbsp. raisins  
1 tbsp. fresh lemon juice  
2 ripe pears, peeled, cored, and thinly sliced  
5 oz. baby arugula  
Kosher salt and freshly ground black pepper, to taste  
4 oz. Pecorino Romano  
3 tbsp. pine nuts, toasted  
¼ cup balsamic vinegar  
½ cup olive oil

### INSTRUCTIONS

Combine water and raisins in a bowl; let sit 20 minutes and drain. Toss lemon juice with pears in a bowl. Arrange arugula on a serving platter; season with salt and pepper. Top with pears and shave pecorino over top; sprinkle with raisins and the pine nuts. Whisk balsamic, salt, and pepper in a bowl. While whisking, slowly drizzle in oil until emulsified; drizzle dressing over salad.



*Credit: David Hagerman*