

La Coupole Salad

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Source : All Around the World Cookbook by Sheila Lukins

1 large belgian endive

Approx. 4 cups of herb mix or spring mix

½ cup of walnut pieces, roasted

1 cup cubed roasted beets (can use all red ; all golden or a mixture) **

Crumbled blue cheese

Salt & pepper to taste

Walnut oil vinaigrette

¼ cup red wine vinegar

1 tbsp Dijon mustard

Salt & pepper to taste

6 tbsps walnut oil (use olive oil if walnut is unavailable)

Save any remaining vinaigrette & refrigerate for later usage.

Roasted Beets

Preheat oven to 350 degrees F

Rinse beets well, trimming stems & roots

Wrap in foil and place on rimmed baking sheet .

Bake until tender—approx 1 ¼ hrs

Let stand until cool enough to handle.

Peel skins off; cut into wedges.

Wash salad greens & endive leaves and dry.

Place in a large bowl.

Prior to serving, add beets; salt, pepper and vinaigrette.

Individually plate, sprinkling each serving with roasted walnuts & crumbled blue cheese.