

recipes from

Allison Dugdale

Frisee And Watercress Salad With Pomegranate, Walnuts And Stilton

For each plate:

- 2 cups loosely packed torn frisee and watercress tops*
- 4 roasted wedges of peeled and cored bosc pear*
- ? cup fresh pomegranate seeds*
- ? cup toasted walnut halves*
- 2 oz crumbled stilton or other pungent blue cheese*

Walnut and Pomegranate Vinaigrette

- 1 cup Ravifruit's William pear puree*
- 1 cup Perfect Puree's pomegranate positively puree*
- 2 tbs finely minced shallots*
- 4 tbs. Dijon mustard*
- ? cup champagne vinegar*
- 1 tbs. coarse ground black pepper*
- 1 tsp. sea salt, or to taste*

Whisk above ingredients together; then pour in a slow, thin stream, 2 cups walnut oil and whisk to form emulsion. Drizzle a few tablespoons of the vinaigrette over each salad plate.

Yield: 1 qt.