

Insalata Fresco con il Pecorino
(bibb and arugula salad with pecorino toscano)

Serves 12

3 heads Bibb lettuce, leaves torn
¾ lb arugula, coarse stems discarded, leaves torn
3 small zucchini, very thinly sliced
15 radishes, thinly sliced
8 oz Pecorino Toscano cheese*, thinly shaved. Shaves easily if cheese chilled.

Champagne vinaigrette

1 tablespoon chopped shallot
1 tablespoon Dijon mustard
2 tablespoons sugar
1 teaspoon minced garlic
½ cup champagne wine vinegar
1 ½ cups salad oil
¾ teaspoon salt
½ teaspoon white pepper

In a medium bowl, combine shallot, Dijon, sugar, garlic, champagne wine vinegar, oil, salt and pepper. Mix well using a wire whisk. Makes approximately 2 cups.

In a large serving bowl, combine Bibb lettuce, arugula, zucchini and radish slices. Drizzle dressing over salad. Season with salt and pepper, top with shaved cheese and serve.

* Or a good quality Pecorino sheep milk cheese