

Salad Leaves with Gorgonzola

Ingredients:

1 lb Pancetta strips, any rinds removed
6 large garlic cloves, roughly chopped
12 oz arugula leaves (10 handfuls – or whatever is realistic for your group)
12 oz radicchio leaves (10 handfuls – or whatever is realistic for your group)
1 ½ cups walnuts, roughly chopped
¾ pound Gorgonzola cheese
¼ cup olive oil
3 tbsp balsamic vinegar
Salt & pepper to taste

1. Put the chopped pancetta & garlic in a heavy fry pan and heat gently, stirring constantly, until the pancetta fat runs. Increase the heat and fry until the pancetta and garlic are crisp (but not too). Remove with a slotted spoon and drain on paper towels. Leave the pancetta fat in the pan – OFF the Heat.
2. Tear the arugula and radicchio leaves into a large salad bowl. Sprinkle on the walnuts, pancetta and garlic. Add salt & pepper to taste and toss to mix. Crumble the Gorgonzola over the top.
3. Return the frying pan to medium heat and add the oil and balsamic vinegar to the pancetta fat. Stir until sizzling, then pour over the salad.
4. Serve immediately...TOSS AT THE TABLE

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