



# Winter walnut salad

## Serves 2

Preparation time 10 minutes

Cooking time 15 minutes

## Ingredients

- 1 medium radicchio head (200g/7oz), cut into 8 wedges
- 1 medium firm pear, core removed and cut into 8 lengthways
- 1 tbsp extra virgin olive oil (Aus 3/4 tbsp)
- 2 handfuls lambs lettuce (40g/1 1/2oz)
- 50g/2oz walnut pieces, lightly toasted
- 3 tbsp walnut oil (Aus 2 1/4 tbsp)
- 1 tbsp cider vinegar (Aus 3/4 tbsp)

## To make your walnut salad

1. Preheat a griddle pan. Brush the radicchio and pear wedges with the olive oil. Griddle the radicchio for 3 minutes on each side, until wilted. Griddle the pear for 4 minutes on each side, until starting to soften.
2. Arrange the radicchio, pear and lettuce on two plates and scatter over the walnut pieces.
3. Whisk together the walnut oil and vinegar in a small bowl and drizzle over the salad before serving.

**Note.** If you can't find radicchio, use chicory instead.