

RISTORANTE B a B B O ENOTECA

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RISTORANTE

MENU

VINO

GIFTS

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SEARCH

*Treviso & Vicenza,
Veneto*

MARCH 2013

REGION

RECIPE

archive

INGREDIENT

DOLCI

SOMMELIER'S PICK

Biblioteca

2 ounces young ginger, peeled

1 1/2 pounds radicchio di treviso, cut into
1/2 rounds and separated

1/4 cup balsamic vinegar

1 teaspoon honey

1/4 cup lemon agrumato oil or 1/4 cup
extra virgin olive oil, plus a generous
pinch or grated lemon zest

1/4 cup extra virgin olive oil

Maldon or other flaky sea salt and
coarsely ground black pepper1 piece mielito cheese if we can find it (if
not, we use asiago)

RADICCHIO DI TREVISO

WITH GINGER AND MIELITO

INSTRUCTIONS:

Serves 6

Using a Benriner (Japanese mandoline) or other vegetable slicer, thinly slice the ginger; or slice it paper-thin with a very sharp knife. Combine the radicchio and ginger in a large bowl, tossing gently.

Whisk the vinegar and sugar together in a small bowl. Whisk in the oils, then whisk in salt and pepper to taste.

Toss the salad with vinaigrette and pile high. Grate fresh mielito over and serve.

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