

PEAR & WALNUT SALAD

SALAD

200g mixed lettuce (arugula, romaine, etc.)
1 ripe pear - unpeeled, cored, sliced
55g walnuts, roughly chopped
55g Pecorino Romano cheese, shaved

Vinaigrette

2 tablespoon white wine vinegar
1/2 teaspoon mustard
1/2 tsp finely minced garlic
6 tablespoons olive oil

INSTRUCTIONS

- 1.** To make the vinaigrette, combine, vinegar, mustard and garlic. Whisk till well combined. While whisking constantly, slowly pour in a steady stream of the olive oil.
- 2.** Prepare the remaining ingredients, toss the vinaigrette with them and serve.

THE
COOKERY

by The Secret Jozi Chef