



**Sustainable Solano**  
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

## **Mini Endive Salad “Boats” with Honey-Roasted Pears, Walnuts & Goat Cheese**

### Salad:

4-5 Belgian Endives

About 3 cups salad greens: spinach / arugula / red leaf lettuce

3-4 large Bosc pears, firm but ripe

2-3 T. honey

1 T. fresh thyme

Salt & Pepper

½ small red onion, sliced thin

4 oz. Goat cheese

About 1 cup walnuts/pecans, toasted

Garnish: shaved radicchio, fresh chives

### Vinaigrette:

1 t. shallot, minced

2 T. champagne vinegar

Fresh orange juice, to taste

Honey, to taste

About 6 T. Extra virgin olive oil

Salt & pepper, to taste

Preheat oven to 400°. Slice pears and lay out on a parchment-lined sheet pan. Drizzle pears with honey, and top with thyme leaves, salt & pepper. Bake until tender, about 15 minutes. When cool, slice or chop

Meanwhile, prepare the endive: Cut about ½ inch off the bottom and allow leaves to separate. Continue cutting and separating until leaves are detached. Wash and lay out on a towel to dry.

Make vinaigrette: combine shallot, vinegar, o.j., honey and salt and pepper to taste. Drizzle in olive oil while whisking. Set aside.

Thinly slice salad greens so it looks like confetti (chiffonade). Add onions. Toss a little vinaigrette with the salad.

Build the appetizers: put some salad into the endive, top with roasted pears, toasted nuts and crumbled goat cheese. Grind some black pepper on top of the cheese and garnish with herbs or radicchio.

Makes about 32-40 appetizers. (See next page for more filling ideas!)

Other filling ideas:

Roasted beets + pine nuts/walnuts + ricotta/gorgonzola + balsamic vinaigrette

Orange segments + walnuts + goat cheese + black pepper + citrus vinaigrette

Apples + pecans/walnuts + gouda/gorgonzola + white balsamic / apple cider vinaigrette

Celery + lemon vinaigrette + pistachios + Parmesan/Pecorino

**Buy local! Get produce for this recipe from small Solano County farms.**

Visit <http://sustainablesolano.org/local-food/> for resources and information.