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RECIPE CREATE BY CHEF CAMILLE BECERRA

Salad of Bitter Lettuces with Gorgonzola & Buttermilk Dressing

½ head of Radicchio
8 leaves of Red Russian Kale
1 zest and juice of one lemon
¼ cup olive oil
Gorgonzola

Buttermilk Dressing

1/3 cup buttermilk
3 tbl mayonnaise
2 pinch salt
2 tbl cider vinegar
¼ cup olive oil
1 tbl coarsely ground peppercorn

Clean and spin lettuces. Cut kale into 2 inch squares. Cut radicchio leaves lengthwise into 2 inch wide strips. Toss with lemon juice, olive oil and salt, allow to marinate a few minutes. The acid of the lemon will tone down the bitterness of the greens.

Arrange lettuces on a platter. Drizzle dressing over the lettuces to your liking. Top with Gorgonzola. To finish, drizzle some extra virgin olive oil and Maldon salt or other primo sea salt.

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