

NOVEMBER 2018



DIRECTIONS

To make the dressing:

Combine the shallots, mustard, pomegranate molasses and vinegar in a medium bowl.

Whisk in the walnut oil and add salt and pepper to taste.

To make the salad:

Place the endive, spinach, and persimmon in a large bowl.

Toss with the dressing, and adjust seasoning with more salt and pepper, if desired.

Transfer to a serving platter, garnish with the toasted walnuts and pomegranate seeds, and serve.

INGREDIENTS

Dressing

1½ teaspoons minced shallots

½ tsp Dijon mustard

1 Tbsp pomegranate molasses

2 Tbsp Champagne vinegar

¼ cup walnut oil (or olive oil)

Kosher salt and pepper to taste

Salad

2 Belgian endives, trimmed and leaves separated

10 ounces spinach

1 fuyu persimmon, thinly sliced

½ cup chopped toasted walnuts

¼ cup pomegranate seeds