

## Salad of Treviso with Roasted Pears, Fresh Chestnuts and marjoram

This seasonal salad is inspired by the flavours of Italy.

Treviso is a wonderful fleshy lettuce with a unique bitter-sweet flavour that is only available during the winter months. The salad uses sweet, caramelized pears and an unusual dressing using chestnut honey.

We finish the dish with shaved fresh chestnuts for a nutty edge and pungent marjoram for its heady aroma and flavour. The addition of some salty gorgonzola and croutons would make this a substantial lunch on its own.

Serves 4 as a tapa

1 large head of Treviso, stem removed and leaves cut roughly

1 small Packham pear, peeled, quartered and core removed

Hand full of wild rocket leaves, trimmed and washed

1 fresh chestnut, shell removed

1 sprig marjoram, picked

1 tablespoon of chestnut honey

15ml moscatel vinegar

40ml extra virgin olive oil

1 small tea spoon of Dijon mustard

Squeeze of lemon juice

Sea salt and pepper

Caster sugar for caramelizing the pears

Heat a non stick pan over a medium heat, add the pears and then a sprinkle of caster sugar. Toss the pears and then start to caramelize the sugar whilst moving the pears and coating with the sugar. Turn down the heat and cook until the pears have softened and are nicely golden brown. Remove the pears from the pan and cool. Once cooled slice each quarter into four.

Whisk together the honey and mustard then whisk in the vinegar followed by the olive oil. Season with salt and pepper and the squeeze of lemon. If the dressing looks too thick add splash of warm water.

Take a mixing bowl and place in the leaves, pears, marjoram and dressing.

Season with salt and pepper and then carefully slice the chestnut with a mandolin or sharp knife and add to the bowl. Mix well ensuring the leaves are coated with the dressing.

Divide between two bowls and serve.