



Persimmon Salad with Winter Greens, Toasted Walnuts and a Honey-Walnut Vinaigrette

2 fuyu persimmon	1/2 c. walnuts
2 hachiya persimmon	1 1/2 c. blended olive oil
2 head fris�e	1/2 c. pickled red onions
1 head radicchio	2 oz Laura Chanel goat cheese
1 head endive	4 oz honey-walnut vinaigrette

Using a mandoline, make 12 slices fuyu persimmon; fan 3 slices on four plate; julienne remaining fuyu for salad. Cut each hachiya into 8 wedges.

Clean fris e: remove core and trim outer green area – rinse & dry.

Remove core from radicchio and julienne.

Remove 1/2 inch from endive core and remove leaves.

Place walnuts in 1 1/2 c. blended oil and place in 300 ° oven for 15 minutes until lightly browned- remove and save oil for vinaigrette.

Pickle 1 red onion with 1/2 c. red wine vinegar, 2 T. sugar, pinch of salt and 1/2 c. water; let sit 2 hours before using.

In a large bowl, mix julienne fuyu and hachiya wedge with winter greens, onion and 3/4 of walnuts and dress with vinaigrette.

Place salad mix on sliced fuyu and garnish with goat cheese and the rest of the walnuts.

Honey Walnut Vinaigrette

1/2 c. cider vinegar	1 1/2 c walnut oil
2 T honey	Salt and pepper to taste
1 T Dijon mustard	

Whisky, vinegar, honey, dijon with salt and pepper; slowly adding oil

A very nice light fall salad....enjoy!

EXECUTIVE CHEF mark pettyjohn

CALIFORNIA CAFE palo alto, ca