



ISSALATA ORTOBENE

from

Sweet Myrtle & Bitter Honey

The Mediterranean Flavors of Sardinia

By Efsio Farris with Jim Eber

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Issalata Ortobene *Salad of arugula, pears, ricotta salata, and walnuts*

Serves 4

2 pears

½ pound arugula, cleaned well and coarsely chopped

1 head Belgian endive, thinly sliced

¼ cup plus 1 tablespoon Fruttato Extra Virgin Olive Oil

½ cup chopped walnuts

½ cup coarsely grated ricotta salata cheese

Sea salt and freshly ground black pepper

Core the pears, leaving the skin on. Slice into thin rings. Lay pears on plates.

In a bowl, toss arugula and Belgian endive with ¼ cup Fruttato Olive Oil. Mound the mixture on the pears.

Top salad with walnuts and ricotta salata. Season with salt and pepper to taste and drizzle with remaining tablespoon of olive oil.