TAYLOR & COLLEDGE

Lentil Radicchio Salad with Vanilla Dressing



Preparation: 45 mins
Portions: 4 Portions

Ingredients

For the salad

200 g Bulgur Lentils
leaf Bay Leaves
1 tsp Salt
200 g Carrots
200 g Shallots
500 g Celery
50 ml Extra virgin olive oil
100 g Radicchio

For the dressing

30 g Honey
40 ml White Balsamic Vinegar
60 ml Walnut Oil
pinch Salt
pinch ground black pepper
2 tsp Taylor & Colledge Vanilla Bean Extract
30 g Mustard

For the toppings

50 g Walnuts
320 g Pears 2 pears
15 g Caster Sugar
20 ml Lemon Juice

Preparation

1. Cook the lentils with the bay leaves in approx. 1 litre of salted water for about 30 minutes over medium heat. When cooked, drain through a sieve and remove the bay leaves.In the meantime, peel the carrots and shallots and wash the celery. Cut everything into small cubes.Heat the olive oil in a saucepan over medium heat and sauté the diced vegetables for 3–4 minutes until translucent. Season with salt and pepper. Mix with the drained lentils in a bowl.Cut the radicchio into thin strips, wash, and drain thoroughly. Add to the lentils.