

## GRILLED LITTLE GEMS WITH BURRATA AND KUMQUATS

6 LITTLE GEM LETTUCES, EACH AROUND 6 INCHES LONG  
GARLIC  
ANCHOVIES (PREFERABLY SALT-PACKED)  
LEMON  
OLIVE OIL  
4 BURRATA  
12 KUMQUATS

PLACE THE BURRATA IN A BOWL AND ALLOW THEM TO REACH ROOM TEMPERATURE.

TRIM  $\frac{1}{4}$  INCH OFF THE ENDS OF THE LETTUCES. SLICE LENGTHWISE IN HALF.

LAY FACE DOWN ON A DISH TOWEL. FOLD OVER THE DISH TOWEL AND PRESS DOWN GENTLY TO EXTRACT AS MUCH MOISTURE AS POSSIBLE.

PEEL AND FINELY MINCE 4 CLOVES OF GARLIC.

PLACE 4 ANCHOVIES IN A STRAINER AND RINSE OFF UNDER RUNNING WATER. DRY WITH PAPER TOWEL. MINCE FINELY WITH THE GARLIC.

REMOVE THE ZEST FROM ONE LEMON WITH A GRATER OR MICROPLANE.

GRIND A GENEROUS AMOUNT OF BLACK PEPPER INTO A BOWL. ADD A HEALTHY PINCH OF SEA SALT. SQUEEZE IN THE JUICE OF ONE SMALL LEMON.

WHISK TOGETHER IN THE BOWL THE SALT, PEPPER, ANCHOVIES, GARLIC AND ZEST WITH ABOUT  $\frac{3}{4}$  CUP OF GOOD QUALITY OLIVE OIL.

MEANWHILE HEAT A SKILLET OVER HIGH HEAT FOR 5 MINUTES.

ADD A SPLASH OF GRAPSEED OR CANOLA OIL. USING TONGS, GENTLY LAY LITTLE GEMS FACE DOWN IN THE PAN WITHOUT CROWDING. (IF NECESSARY, GRILL THEM IN TWO BATCHES.) DON'T MOVE THEM AROUND IN THE PAN.

GRILL ABOUT 5 MINUTES. CHECK TO SEE IF THEY'RE CHARRED. IF NOT, GRILL THEM TILL THEY ARE.

WHIP THE BURRATA IN A BOWL WITH SOME SALT AND FRESH PEPPER.

SLICE THE KUMQUATS IN THIN ROUNDS. REMOVE THE SEEDS.

TO ASSEMBLE THE SALAD, LAY THE LITTLE GEMS FACE UP ON INDIVIDUAL PLATES. SPOON DRESSING OVER EACH. USING A SERVING SPOON, ADD A GLOB OF WHIPPED BURRATA. FESTOON WITH SLICED KUMQUATS.

SERVES 6