

JOHN PLESSETTE'S MEAL OF THE WEEK



TREVISO WITH CROUTONS AND GARLIC DRESSING

2 LARGE HEADS OF TREVISO LETTUCE
4 CLOVES OF GARLIC
1 LEMON
CRÈME FRAICHE
OLIVE OIL
PARMESAN CHEESE
ONE BAGUETTE OR FRENCH SOURDOUGH LOAF

FOR THE CROUTONS:

PRE-HEAT THE OVEN TO 325

SLICE THE CRUSTS OFF THE BREAD AND CUT INTO 1-INCH CUBES.

HEAT 3 TBSPS OF OLIVE OIL IN A CAST IRON PAN. PEEL 2 CLOVES OF GARLIC AND SAUTÉ IN THE OLIVE OIL TILL BROWN. DISCARD.

TOSS THE CROUTONS IN THE OLIVE OIL TILL COATED. SPRINKLE GENEROUSLY WITH SEA SALT.

SPREAD THE CROUTONS ON A BAKING SHEET AND PLACE IN THE OVEN. COOK FOR ABOUT 20 MINUTES OR UNTIL THE CROUTONS ARE LIGHTLY BROWNED.

DRAIN ON PAPER TOWELS. TURN OFF OVEN. RETURN CROUTONS TO THE OVEN TO KEEP WARM.

FOR THE SALAD:

SPRINKLE SALT AND GRIND PEPPER IN THE BOTTOM OF A LARGE METAL BOWL. PEEL 2 CLOVES OF GARLIC AND USING A GARLIC PRESS SQUEEZE INTO THE BOWL. ADD THE JUICE OF ONE LEMON AND MIX TOGETHER WITH A FORK. ADD 3 TBSPS OF CRÈME FRAICHE. BEAT IN 1/3 CUP OF OLIVE OIL WITH A WHISK.

TRIM THE ENDS OFF THE TREVISO. REMOVE ENOUGH OF THE OUTER LEAVES TO LINE THE PERIMETER OF YOUR SALAD BOWL.

CUT THE TREVISO CROSSWISE INTO 1-INCH ROUNDS. TOSS IN THE BOWL WITH THE DRESSING.

WHEN READY TO SERVE, TOSS THE TREVISO WITH 1/2 CUP FRESHLY-GRATED PARMESAN CHEESE.

EMPTY TREVISO SALAD INTO YOUR SALAD BOWL. SCATTER WARM CROUTONS ON TOP.

SERVES 6