

Insalata Di Sedano, Scarola E Pere Alla Scorza D'Arancia

Menu Description: escarole, white celery, pear salad, orange zest

Serving Size: 6 Servings

Categories: Sabatini's



Cost Per Serving	
\$	0.44

Action	Date	Initials
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/20/17	EA
	3.28.17	AJ

Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	Kg	Escarole		20-100000826
0.120	Kg	Celery	Peeled, Julienned	20-100000813
0.220	Kg	Orange Segments (2 ea)	(Zest Reserved)	20-100000778
0.200	Kg	Sliced Pear (2 ea)		20-100000783

Citrus-Chive Vinaigrette:

0.250	Lt	Extra Virgin Olive Oil		20-100001607
0.030	Lt	Champagne Vinegar		20-100023851
0.010	Lt	Lemon Juice		20-100001384
0.015	Kg	Dijon Mustard		20-100001256
0.030	Lt	Orange juice		20-100001386
0.010	Kg	Chives, fresh	Chopped	20-100000882

Method of Preparation:

Citrus-Chive Vinaigrette:

- 1- Whisk olive oil, champagne vinegar, lemon juice, orange juice, and dijon mustard together. Adjust seasoning with salt and pepper.
- 2- Stir in the chopped chives and set aside.

Insalata:

- 1- After cleaning escarole, cut heads in quarters and place in a salad bowl. Add orange segments and julienned celery and toss to coat with the citrus vinaigrette. Adjust seasoning.
- 2- Lay in the center of the plate and arrange sliced pear (flower like) and sprinkle orange zest over the top.