

Northwest Hazelnut Salad

**1/3 cup hazelnuts**  
**6 cups arugula**  
**1 head radicchio**  
**2-3 cups inner leaves of curly endive (or frisee)**

**1 asian pear (or regular pear)**  
**2 oz. parmesan cheese (shaved)**  
**1/4 cup olive oil**  
**1/2 cup red wine vinegar**  
**salt and pepper**

**Bake hazelnuts on parchment paper in a 350° oven until dark gold under skins (approximately 12-15 minutes. ) Pour nuts onto clean towel. Cool. Rub nuts in towel to remove loose skins. Lift nuts from towel. Discard skins. In a blender or food processor, whirl nuts until finely ground.**

**Sort through greens and discard bruised leaves, and tough stems. Separate radicchio and frisee leaves; discard cores. Rinse greens and drain well. Arrange radicchio leaves around the side of a wide shallow bowl. Mound arugula and endive in center**

**Rinse pear and cut into 1/4 inch slices. Arrange slices on leaves and sprinkle with ground hazelnuts. With a vegetable peeler, shave parmesan into thin strips and scatter over salad.**

**In a small bowl, mix oil and vinegar. Pour over salad. Mix to serve, adding salt and pepper to taste.**