



ENDIVE, WATERCRESS,  
AND WALNUT SALAD

*Trefethen*

## ENDIVE, WATERCRESS, AND WALNUT SALAD



### SALAD INGREDIENTS

12 walnuts, cracked and shelled  
1 tsp walnut oil  
salt & pepper  
2 bunches watercress with large,  
smooth leaves  
2 or 3 firm white endives

### VINAIGRETTE INGREDIENTS

1 Tbsp sherry vinegar or strong  
red wine vinegar  
1/4 tsp salt  
1 small shallot, finely diced  
4 Tbsp virgin olive oil  
1 tsp walnut oil, or more to taste

### PROCEDURE

1. Preheat the oven to 350°F. Toss the walnuts in the oil with the salt and freshly ground pepper and bake them for 5-7 minutes until they smell toasty. Set them aside to cool.
2. Break apart the branches of the watercress into smaller leafy stems, discard the thick trucks, wash and dry.
3. For the vinaigrette, combine the vinegar, salt, and shallot in a bowl and stir to dissolve the salt. Whisk in the oils. Taste, and adjust the ingredients if necessary.
4. Just before serving, quarter the endives, cut out the cores, and slice the wedges diagonally. Combine the two greens in a large serving bowl, toss them with the walnuts and the vinaigrette, and serve. Enjoy!