

# Chef Sara Hauman

## *~Radicchio with Toasted Almonds, Golden Raisins and Anchovy Vinaigrette~*

### **PLEASE PREPARE PRIOR TO EVENT:**

#### Ingredients:

- 1/3 cup almonds, toasted and chopped
- 1/4 cup shallot, minced
- 4 salted anchovy filets, chopped fine
- 1 head radicchio

- 1) Toast and chop almonds
- 2) Mince shallot
- 3) Finely chop anchovy filets
- 4) Peel back a few layers of leaves from the head of radicchio and discard. Continue to separate the leaves and soak in ice cold water for 15-20 minutes. Dry off the leaves of radicchio and set aside.

### **DURING EVENT:**

#### Ingredients:

- 1/4 cup golden raisins
- 1/8 cup sherry vinegar
- 1 Tbsp. Dijon mustard
- 1/2 cup grapeseed oil
- 1/4 tsp. salt

In a small mixing bowl, add the minced shallot to the sherry vinegar and let stand for 10 minutes. Add in the mustard, anchovy and salt. Slowly whisk in the grapeseed oil. Stir in the golden raisins and toasted almonds.

Toss the radicchio leaves with the vinaigrette and season with more salt as desired.