

Escarole Salad With Calvander from Pizzeria Toro in Durham

Anchovy vinaigrette yield 2 cups

(for Escarole salad)

6 anchovy (packed in oil) fillets, drained

4oz extra virgin olive oil

2 whole garlic cloves

½ teaspoon thyme leaves

1 whole Calabrian chilies

1 teaspoon mustard powder

1 Tablespoon red wine vinegar

½ teaspoon black pepper

¼ cup Chapel Hill Creamery Calvander shredded

1 Tablespoon Chapel Hill Creamery Calvander slivers to garnish

Process: Blend all ingredients together in a blender, slowly incorporating the oil until salad dressing is emulsified.

Trim, wash, and spin escarole leaves. Once leaves are dry, add 3 cups of escarole to a bowl, top with ¼ cup of anchovy vinaigrette.

With a fine cheese grater, shred ¼ cup of Chapel Hill Creamery Calvander cheese into bowl. Additional ingredients may include olives, croutons, sundried tomatoes or marinated anchovy fillets (we prefer 2 Tablespoon of oil cured black olives).

Mix all the ingredients together in the bowl before transferring to a serving plate. Using a vegetable peeler, peel 1 Tablespoon of Chapel Hill Creamery Calvander cheese to garnish the top of the salad. Enjoy!