



PAPER & FOOD SERVICE, INC.

Endive Pear Salad

Ingredients **Yield: 1 Salad**

- 1 oz.. Walnuts, chopped coarsely
- 1 tsp. Water
- 1/4 tsp. Sugar, granulated
- t.t. Cayenne pepper
- t.t. Kosher salt
- 1 1/2 tsp. Olive oil
- 1 1/2 tsp. Vegetable oil
- 1 tsp. White Balsamic vinegar
- t.t. Salt
- t.t. Black pepper, café
- 1/4 bunch Watercress, thick stems trimmed
- 1/3 head of Belgian endive, sliced crosswise
- 1/2 ea. Asian pear, halved, cored, thinly sliced
- 2 oz. Bleu cheese crumbles

Preparation Instructions:

1. Combine walnuts, water, sugar, cayenne, and kosher salt in small nonstick skillet. Stir over medium heat until water evaporates and nuts are dry and golden, about 3 to 4 minutes. Remove from heat, cool and reserve for service.
2. Whisk olive oil, vegetable oil, and vinegar in small bowl to blend. Season dressing to taste with salt and pepper
3. Combine watercress, endive, and pear in large bowl. Add dressing and toss to coat.
4. Plate salad and garnish with walnuts and bleu cheese crumbles.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Walnuts	Fresh	328943	1 oz.	\$0.59
Water	N/A	N/A	1 tsp.	\$0.00
Sugar, granulated	Domino	380424	1/4 tsp.	\$0.01
Cayenne pepper	Culinary Secrets	345660	t.t.	\$0.03
Kosher salt	Morton	340657	t.t.	\$0.03
Olive oil	Gem	370858	1 1/2 tsp.	\$0.08
Vegetable oil	Gem	370830	1 1/2 tsp.	\$0.04
White Balsamic vinegar	Roland	305030	1 tsp.	\$0.03
Salt	Cargill	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Watercress	Fresh	097825	1/4 bunch	\$0.28
Belgian endive	Fresh	097182	1/3 head	\$0.39
Asian pear	Fresh	096421	1/2 ea.	\$1.00
Bleu cheese crumbles	Great Lakes	010132	2 oz.	\$0.48

Recipe Cost	\$3.01
Portion Cost	\$3.01

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$3.01	\$2.94	50.59%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$3.01	\$3.94	43.31%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
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\$7.95	\$3.01	\$4.94	37.86%
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