

SCHRAMSBERG

RECIPE

ESCAROLE SALAD WITH HORSERADISH AND CAPERS

Recipe by Ignacio Mattos

PAIR WITH:

MIRABELLE BRUT
ROSÉ

INGREDIENTS

¼ small red onion, thinly sliced
2 tablespoons crème fraîche
2 tablespoons extra-virgin olive oil
1 tablespoon fresh lemon juice
1 tablespoon red wine vinegar
6 cups torn escarole hearts (from about 2 heads)
2 tablespoons rinsed capers
Kosher salt and freshly ground black pepper
¼ cup shaved peeled horseradish



PREPARATION

- Soak onion in a small bowl of ice water at least 30 minutes.
- Drain and pat dry.
- Whisk crème fraîche, oil, lemon juice, and vinegar in a large bowl.
- Add escarole, capers, and drained onion.
- Season with salt and pepper and toss to coat.
- Top salad with horseradish and season with more pepper.

Notes:

- Soak onion 2 hours ahead. Drain just before using. Soaking the onion mellows its sharpness. If you can't find fresh horseradish, add 2 tablespoons prepared horseradish to the crème fraîche mixture.