



DE LOACH  
VINEYARDS

*The Russian River Valley Original*

## SALAD WITH PEARS, PECANS AND GORGONZOLA

SERVES 8

### INGREDIENTS:

½ cup pecans or walnuts, toasted & broken  
2 ripe, firm Bosc pears  
1 Tablespoons lemon juice  
8 cups mixed organic baby lettuces or spring greens  
1/3 cup Gorgonzola cheese, sliced & crumbled into pieces  
Raspberry-Walnut Vinaigrette:  
3 Tablespoon raspberry vinegar  
4 Tablespoon walnut oil  
4 Tablespoon vegetable or olive oil  
1 teaspoon Dijon mustard  
Kosher salt and freshly ground pepper to taste

### DIRECTIONS:

Toast pecan halves for 8-10 minutes at 375° on a cookie sheet. Cool. Assemble greens in a large bowl. Set aside. Peel pears & cut into quarters, trim. Thinly slice. Place in a bowl and cover with a solution of lemon juice & water to prevent browning. To serve: lightly dress salad greens with vinaigrette, drain and fan pear slices on top with 1/8 amount of Gorgonzola and pecans. Drizzle 1 teaspoon vinaigrette over pears, nuts and cheese. Garnish with nasturtium flowers if desired.

