

## Fall salad with baked quince & leafy veggies (for 2 serves)

### Ingredients

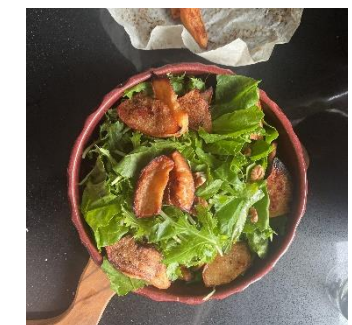
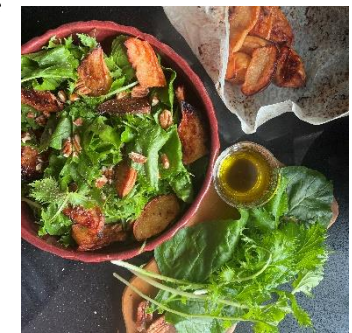
- ♥ 1 medium quince with skin, cleaned and sliced in bite-size pieces
- ♥ 5-6 beetroot leaves, without stems
- ♥ ½ bunch mizuna or lettuce (sweeter and more delicate varieties do well)
- ♥ 10 halves pecan nuts or walnuts, crushed in smaller pieces
- ♥ 3 t.s. expressive extra virgin olive oil (EVOO)\*, 1 t.s. aged balsamico, freshly ground white pepper and sea salt to taste (for salad dressing)
- ♥ 2 t.s. simple EVOO, ½ t.s. standard balsamic vinegar (for glazing the quince)

### Preparation steps

- ♥ Bake the quince at 180C for about 50 min., while at the 30<sup>th</sup> min. flip attentively the pieces, with wooden thin spatula, and glaze them on the other side. Leave the quince in the oven to cool down. I group the pieces and close them in an envelope, for them to remain tender and juicy
- ♥ Wash the leafy veggies and dry them up in a cotton towel. In a bowl, tear them in large pieces
- ♥ Prepare the dressing with whisk, for a creamy emulsion. Add it to the veggies and mix well
- ♥ Arrange the quince slices and nuts on top and serve

\*The Greek cultivars Koroneiki, Chalkidiki, Makri/ Maroneia, Kolovi, Patrini, as well as the Spanish Hojiblanca are a wonderful partner to this salad with earthy flavours. The Italian Casaliva and Nocellara and the early harvests are an excellent sensorial complement with their expressive Fruitiness and Pungency

This salad pairs magnificently with aromatic soft cheeses like Gorgonzola (dolce/picante), taleggio, etc., as per your taste



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