

# ROY

## RADICCHIO, ENDIVE, AND ANCHOVY SALAD



A vibrant and flavorful salad that combines the bitterness of radicchio and endive with an anchovy vinaigrette. Perfect as a light, savory accompaniment to heavier holiday dishes.

### Ingredients:

#### *For the Toasted Bread Crumbs:*

- 1 tablespoon extra-virgin olive oil
- 3 tablespoons panko-style bread crumbs
- Kosher salt

#### *For the Anchovy Vinaigrette:*

- 1 medium clove garlic
- 1 small shallot, sliced
- 4 oil-packed anchovy fillets
- 1 tablespoon fresh lemon juice
- 1 tablespoon sherry vinegar
- 1 teaspoon Dijon mustard
- 5 tablespoons extra-virgin olive oil

#### *For the Salad:*

- 1 stalk celery, peeled and sliced thinly
- 1 small fennel bulb, sliced thinly
- 1 head radicchio, torn into pieces
- 2 Belgian endive, sliced
- Handful of flat-leaf parsley leaves
- Kosher salt
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra-virgin olive oil

#### *For Serving:*

- 2 ounces Parmigiano-Reggiano, shaved
- Flaky salt (e.g., Maldon)

### Instructions:

1. Toast the bread crumbs: Heat olive oil in a pan and toast the bread crumbs until golden. Season with kosher salt.
2. Make the vinaigrette: Blend garlic, shallot, anchovies, lemon juice, sherry vinegar, Dijon mustard, and olive oil in a blender until smooth.
3. Assemble the salad: Combine celery, fennel, radicchio, endive, and parsley in a bowl. Drizzle with lemon juice and olive oil, toss gently.
4. Serve: Top with toasted bread crumbs, shaved Parmigiano, and flaky salt.