

# TRICOLOR SALAD

12" PLATE



Number	Units	Ingredients	Volume	Weight
2	CUPS	ARUGULA (LOOSELY PACKED)	0.5	BUNCH
2	CUPS	RADICCHIO (CHIFFONADE)	2.5	OZ
2	EACH	BELGIUM ENDIVE HEARTS	2	OZ
3	EACH	BELGIUM ENDIVE LEAVES(CUT ENDS)	1	OZ
1	OZ	GORGONZOLA CHEESE	1	OZ
3	EACH	ORANGE SLICES(SKINLESS, 1/4 INCH)	0.5	EACH
2 1/4	OZ	BALSAMIC VINAIGRETTE	2 1/4	OZ
1	PINCH	KOSHER SALT	0.04	OZ
1	PINCH	GROUND BLACK PEPPER	0.04	OZ
2	TABLSP	WALNUT PIECES (TOASTED)	0.5	OZ

ARUGULA ON PLATE FIRST AND  
 DRIZZLE 1/4 OZ OF BALSAMIC VINAIGRETTE  
 CUT BELGIUM HEARTS IN CHIFFONADE,  
 TOSS RADICCHIO & BELGIUM ENDIVE HEARTS  
 WITH 2 OZ OF BALSAMIC VINAIGRETTE,  
 PLACE THIS MIXTURE ON ARUGULA LEAVES  
 3 TRIANGULAR POINTS OF BELGIUM ENDIVE  
 LEAVES AND SLICED ORANGES IN BETWEEN  
 GARNISH WITH GORGONZOLA & TOASTED WALNUTS

Procedure :