

**Kale and Shaved Pear Salad**  
Chef Lee Hillson, Phoenician Resort  
Hackett House Cooking Class Dinner  
March 5, 2013

Kale (chopped)	1.5oz	(1 cup)
Fennel (shaved)	.5oz	(¼ cup)
Pears (sliced)	.5oz	(½ pear)
Grapes (sliced)	.5oz	(¼ cup)
Farro ** (toasted)	.25oz	(2 tbsp)
Roasted pear vinegar	1oz	(2 tbsp)
Pecorino (shaved)	.25 oz	(2 tbsp)
Dates (sliced)	.5oz	(¼ cup)

1. In a bowl toss together the kale, fennel, shaved pear, sliced grapes, dressing and dates. Mix thoroughly.
2. Plate in a bowl and top with the cheese and toasted farro.

**Serving: two**

**\*\* Toasted Farro (Yield 1 quart):**

1. Place 12 oz (1 ½ cups) farro in 4 cups of boiling water and cook until the kernels burst and are soft to chew.
2. Drain and cool.
3. Fry in oil until crisp.
4. Drain and season with salt.



