



## Insalata di Radicchio e Crostini

Insalata di radicchio e bruciatini is a classic salad from Romagna, the eastern half of Emilia-Romagna. The name 'bruciatini' means burned and refers to the colour of the cubes of fried pancetta that traditionally garnish this dish. If you don't like pancetta however, your bruciatini can be cubes of fried bread, called crostini in Italian. Balsamic vinegar is the other key ingredient in radicchio e bruciatini. It's typically added to the hot pancetta to mix with the rendered fat then poured over the radicchio, wilting it slightly. Reducing the vinegar then adding it to the salad while still hot has a similar effect.

**Serves 2 as a side dish**



### INGREDIENTS

- ½ head radicchio
- 1½ tablespoons Balsamic Vinegar of Modena IGP
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste

### Garlic Crostini

- 1 slice firm white bread, crusts removed
- Extra virgin olive oil, for shallow-frying
- 1 clove garlic, crushed

### METHOD

1. Cut the radicchio into about 1cm thick slices and place in a heatproof mixing bowl.
2. Make Garlic Crostini: Cut bread into cubes. Place oil and garlic in a small saucepan over medium-high heat and cook for 30 seconds. Add bread and cook, shaking the pan frequently, for a few minutes until garlic is dark golden and bread has started to crisp and colour. Drain on paper towel.
3. Place vinegar in a small saucepan, bring to the boil, reduce heat to medium-high and boil gently for 3-5 minutes, until reduced and slightly syrupy; if using a young vinegar it may need to be reduced by half, if it's an older vinegar it may be less (see note below).
4. Immediately tip over the radicchio, add a good drizzle of olive oil and generous sprinkling of salt and toss to combine.
5. Toss half the croutons through the radicchio, transfer to a serving bowl, sprinkle with remaining croutons and serve.

**Note:** Depending on the age and quality of the vinegar you use, you may not need to reduce it at all, or may only need to reduce it briefly. Taste it first, then decide; it should be quite thick and taste sweet with a pleasantly sour undertone.