

Early-Fall Salad with Prosciutto, Stilton and Warm Croutons

—Adapted from Frédéric Eliot by Kitty Greenwald of WSJ

Owner of: Fore Street, Scales and Street and Co., all located in Portland, Maine

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Total time: 20 minutes

Serves: 4

Ingredients

½ medium shallot, minced

1 tablespoon Sherry or apple cider vinegar

1 tablespoon Dijon mustard

1 tablespoon whole-grain mustard

Kosher salt and freshly ground black pepper

¼ cup plus 3 tablespoons olive oil

6 thin slices prosciutto

2 cups roughly torn sourdough bread

2 teaspoons maple syrup or honey

1 head frisée, leaves separated and roughly torn

½ bunch broccoli spigarello or escarole, leaves roughly torn

2 heads red or white endive, leaves separated

4 ounces crumbled Stilton or other blue cheese

Directions

1. In a small bowl, whisk together minced shallots, vinegar, both mustards and a pinch each of salt and pepper. Let shallots macerate at least 5 minutes.
2. Set a large frying pan over medium heat and swirl in ½ tablespoon oil. Working in batches to avoid overcrowding, fry prosciutto until it shrinks and lightly colors, about 1 minute per side. Transfer prosciutto to a paper-towel-lined plate to cool and crisp.
3. In the same frying pan, heat 3 tablespoons olive oil. Stir in bread and fry over medium heat until crisp and golden on all sides, about 4 minutes. Set croutons aside to cool and season with salt and pepper.
4. Before serving, whisk remaining oil and honey into macerated shallots. Adjust seasonings to taste. In a large salad bowl, toss together frisée, spigarello and endive. Season with salt. Toss in Stilton and croutons. Pour dressing around interior rim of bowl. Use your hands to toss salad, scraping dressing from sides of bowl. Crumble fried prosciutto over salad and serve.