



Persimmon and Burrata Caprese with Pork Crackling Sage Gremolata

Makes 6 servings

Recipe courtesy of Jayne Reichert and Cavallo Point in Sausalito, California

Ingredients

3 slices bacon or confit pork belly
2 Fuyu persimmons
2 8 ounce pieces of burrata
3 heads Treviso radicchio
¼ cup non-sweetened shredded coconut
1 shallot
¼ cup white balsamic vinegar
¾ cup olive oil
1 tablespoon roasted hazelnut or walnut oil
Salt
Pepper
Hazelnut Sage Gremolata (recipe on next page)

Directions

Preheat the oven to 350 degrees. Cook the bacon or pork belly until it is crispy; bacon preferably in the oven on a sheet tray, pork belly on the stove top in a sauté pan over a medium low heat. When finished remove both from their fat and drain either on a rack set over a sheet tray or on paper towels. Dispose of all but 1 tablespoon of the pork fat.

Place the coconut either in a sauté pan or on a sheet tray and toast until it is golden brown, but be careful not to burn it.

Wash the Treviso radicchio and cut it in half lengthwise through the root. Place the radicchio on the sheet tray or in the pan with the reserved pork fat and coat on all sides. Season with salt and pepper and place the radicchio either under the broiler or over a grill and char for a minute or two.

Wash the persimmons and slice them horizontally through the equator into ¼ inch round slices. Remove the burrata from its liquid and carefully slice the burrata into ½ in slices.

Prepare the vinaigrette. Finely mince the shallot and put in a bowl with the vinegar and a bit of salt. Let this stand a few minutes to allow all the ingredients to intermingle. Next whisk in the olive oil slowly adding just a bit at a time to create an emulsion. After the olive oil is whisked in, whisk in the nut oil. Adjust the vinaigrette to your taste, adding more vinegar, oil or salt.

Remove the root from the radicchio and place the leaves on a plate. Chop the bacon or pork cracklings and add them to the hazelnut sage gremolata. Top the leaves with a slice of the persimmon and a slice of the burrata. Drizzle the vinaigrette over the plate and garnish the burrata with a hefty bit of the pork crackling hazelnut Gremolata and a nice dusting of the toasted coconut.



Hazelnut Sage Gremolata

Makes 6 servings

Ingredients

½ cup hazelnuts
1 cup curly parsley
½ cup fresh sage
1 clove garlic
Lemon or orange zest
Salt
Pepper

Recipe courtesy of Jayne Reichert and Cavallo Point in Sausalito, California

Directions

Preheat the oven to 375°. Toast hazelnuts on a sheet pan until skins begin to crack. Remove from oven and allow to cool slightly. Remove the skins of the nuts by rubbing in a towel and finish by coarsely chopping the hazelnuts.

Peel and finely mince the garlic. Chop both the sage and parsley. Combine all of the ingredients in a mixing bowl and toss. Finish with a bit of salt and pepper as needed.