

Bosc Pear and Pecori Romana



2 ripe bosc pears
4 cups baby greens
1/4 cup extra virgin olive oil
1 tbsp fresh lemon juice
4 tsp aged balsamic vinegar
4 ounces Pecorino Romana

Halve the pears lengthwise & remove core with a small scoop. Using a thin bladed knife or mandolin, slice the pears 1/8 inch thick. Fan each pear half on a chilled plate. Drizzle the pears with 1 tbsp of olive oil & the balsamic vinegar. Season with salt & pepper. In a small bowl, toss the greens with the remaining olive oil & lemon juice. Season with salt & pepper, arrange a bouquet of greens on each pear half. Using a vegetable peeler, finish plate with curls of Pecorino Romana, serve. *Suggested wine pairing: Nicolas Feuillate N/V Rose Champagne*