

Grilled Escarole with Oregon White Truffle Vinaigrette

By Rocky Maselli

Ingredients:

1/4 pound ripe Oregon white truffle
2 tablespoons white wine vinegar
1 large shallot, finely minced
1/2 cup grapeseed oil
2 heads of escarole
salt and pepper to taste

Instructions:

1. Dice half of the truffles and combine in a small bowl with the vinegar and shallot. Let the mixture sit and macerate for 10 to 15 minutes. Slowly add the oil, using a whisk to blend. Season with salt and pepper to taste and set aside.
2. Wash the escarole and quarter lengthwise, leaving the root end attached to hold things together while you're grilling. On a very hot grill, cook the escarole for 1 to 2 minutes on both sides. At this point, remove the root end of escarole and discard. Chop the rest into bite sized pieces. Dress with the vinaigrette and taste for seasoning. While the escarole is still warm shave the remaining truffles over the top and serve.

Yield: 4 portions