



## Foodservice East Recipe Card

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**RECIPE:** Blood Orange Salad with Hazelnuts and Roquefort Vinaigrette

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*Serves 4*

### **Blood Orange Salad:**

2 small heads frisee, washed  
1 head white Belgian endive  
1 head red Belgian endive  
½ c hazelnuts, toasted and roughly chopped  
2 blood oranges, peeled  
1 T shallots, minced  
2 T fresh chives, chopped  
½ c Roquefort vinaigrette (recipe below)  
Kosher salt and freshly ground black pepper, to taste

Core the frisee and cut into small, bite-size pieces. Core both endives and cut crosswise, 1/2 inch wide. Separate blood oranges into segments and place in a large mixing bowl with the frisee, endives, shallots, chives, and hazelnuts. Season with the salt and pepper and toss with the Roquefort Vinaigrette.

### **Roquefort Vinaigrette:**

¼ c Dijon mustard  
½ c sherry vinegar  
1 ½ c canola oil  
½ c Roquefort, crumbled

Whisk the Dijon mustard and sherry vinegar in a mixing bowl. Whisk in the canola oil slowly making sure that the oil emulsifies into the Dijon and vinegar. Add the crumbled Roquefort and let sit overnight.