

SCHRAMSBERG

# RECIPE

## ESCAROLE SALAD WITH HORSERADISH AND CAPERS

*Recipe by Ignacio Mattos*

PAIR WITH:  
MIRABELLE BRUT  
ROSÉ

### INGREDIENTS

¼ small red onion, thinly sliced  
2 tablespoons crème fraîche  
2 tablespoons extra-virgin olive oil  
1 tablespoon fresh lemon juice  
1 tablespoon red wine vinegar  
6 cups torn escarole hearts (from about 2 heads)  
2 tablespoons rinsed capers  
Kosher salt and freshly ground black pepper  
¼ cup shaved peeled horseradish



### PREPERATION

- Soak onion in a small bowl of ice water at least 30 minutes.
- Drain and pat dry.
- Whisk crème fraîche, oil, lemon juice, and vinegar in a large bowl.
- Add escarole, capers, and drained onion.
- Season with salt and pepper and toss to coat.
- Top salad with horseradish and season with more pepper.

#### Notes:

- Soak onion 2 hours ahead. Drain just before using. Soaking the onion mellows its sharpness. If you can't find fresh horseradish, add 2 tablespoons prepared horseradish to the crème fraîche mixture.