

# Lacinato Kale and Ricotta Salata Salad

GOURMET JANUARY 2007

YieldMakes 6 servings

## Ingredients

3/4 to 1 pound lacinato kale (also called Tuscan kale) or tender regular kale, stems and center ribs discarded

2 tablespoons finely chopped shallot

1 1/2 tablespoons fresh lemon juice

1/4 teaspoon salt

1/4 teaspoon black pepper

4 1/2 tablespoons extra-virgin olive oil

2 ounces coarsely grated ricotta salata (1 cup)

## Preparation

Working in batches, cut kale crosswise into very thin slices.

Whisk together shallot, lemon juice, salt, and pepper in a small bowl, then add oil in a slow stream, whisking until combined well.

Toss kale and ricotta salata in a large bowl with enough dressing to coat well, then season with salt and pepper.