

## **Cavolo Nero Salad with Pecorino Rossellino**

This dish (previous page, bottom) is based on one made by chef Joshua McFadden at Franny's, an Italian restaurant in Brooklyn, New York. Heat oven to 400°. Toss 1 cup coarse fresh bread crumbs with 2 tbsp. melted butter and kosher salt and freshly ground black pepper to taste; bake on a baking sheet until golden, 5-7 minutes. Let cool. Sprinkle a little kosher salt over 1 chopped clove garlic; mash with the side of a knife to make a paste; transfer to a bowl. Whisk in 3 tbsp. extra-virgin olive oil, preferably Frantoia (see page 100), 2 tbsp. lemon juice, 1/8 tsp. red pepper flakes, and salt and pepper to taste. Stir in 1/4 cup grated pecorino cheese, preferably pecorino rossellino (a sweet-tasting, tomato-coated variety; see page 100), to make a dressing. Add 1 lb. trimmed and thinly sliced cavolo nero; toss. Serve sprinkled generously with the bread crumbs, more grated pecorino, and a drizzle of extra-virgin olive oil. Serves 4.