

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.