

Pesto Radicchio

Ingredients:

2-6 cloves of garlic

7 pitted oil-cured olives

1/4 cup whole walnuts

1/2 cup grated good quality Romano cheese

1 tbsp + 1/2 cup Papa Vince Extra Virgin Olive Oil (EVOO)

1/2 tbsp Papa Vince Balsamic Moscato Vinegar

1 small head Radicchio

Papa Vince Sea Salt and cracked black pepper, to taste

1. In food processor, combine garlic, olives, walnuts, Romano, and tablespoon of EVOO.
2. Cut radicchio in half, removing small core. Rinse and dry well. Lightly coat in EVOO.
3. On sheet pan, spread out radicchio leaves and place under broiler for 2-3 minutes or until the leaves turn light brown and wilt slightly.
4. Add broiled radicchio to food processor and combine until ingredients have a creamy consistency. This may take several times of stopping the food processor and scraping down the sides with a spatula.
5. Add 1/2 cup EVOO, 1/2 tbsp. vinegar, salt and pepper. Process for a few more minutes until sauce is well combined and creamy.