

Shaved Brussels Sprouts with Kumquats, Dried Cranberries Pine Nuts & Cheese

Source: adapted from www.ciaculinaryintelligence.com

Serves: 4

Ingredients:

- 1 lb Brussels sprouts
- 1 medium carrot, very thinly shredded
- ½ cup pine nuts, toasted
- Salt and freshly ground black pepper as needed
- ¾ cup Pecorino Romano or aged Asiago, shaved
- Juice of 1 lemon
- ¼ cup extra-virgin olive oil, mild
- ¾ cup sliced kumquats (could also use clementine sections)
- ½ cup dried cranberries (could also use pomegranate arils)

Directions:

1. Choose very fresh Brussels sprouts. After partially removing the hard part at the bottom of the core, shave the Brussels sprouts very thinly with a knife or food processor, being careful not to break them up too much, and place into a bowl large enough to accommodate them. Shred the carrot into the bowl, then add the pine nuts, seasoning, half of the cheese, the lemon juice, and the olive oil and toss together.
2. Divide among 4 plates and garnish with the sliced kumquats and the remaining cheese, and sprinkle the dried cranberries all over.

Recipe Note: You may also add thinly shaved radishes or beets to this salad, but only add beets at the very end, to avoid them bleeding on the plate.