

## **Pear, bacon and kale salad with Blue Cheese crumbles**

### **Serving 8**

#### **INGREDIENTS:**

<b>3 tbsp</b>	<b>extra virgin olive oil</b>
<b>2 tbsp</b>	<b>red wine vinegar</b>
<b>1 tbsp</b>	<b>honey</b>
<b>1 tsp</b>	<b>spicy brown mustard</b>
<b>½ tsp</b>	<b>sea salt</b>
<b>Freshly ground pepper to taste</b>	
<b>6 strips</b>	<b>bacon, cooked crisp and coarsely broken</b>
<b>100 gr</b>	<b>sliced almonds, toasted</b>
<b>100 gr</b>	<b>dried cranberries</b>
<b>2</b>	<b>large shallots, thinly sliced</b>
<b>2</b>	<b>ripe pears, cored, quartered and sliced thin</b>
<b>250 gr</b>	<b>kale, washed and cut into fine strips</b>
<b>120 gr</b>	<b>blue cheese, crumbled</b>

#### **PREPARATIONS:**

*Place olive oil, vinegar, honey, mustard, sea salt and pepper in a jar with a tight fitting lid. Close and shake well. Set aside.*

*Place remaining ingredients in a large bowl. Drizzle with dressing and toss well to coat. Serve within 1 hour. Recipe may be doubled.*

*Note: To crumble the blue cheese, break it into small pieces with the back of a fork.*