



Brian Anderson | Chef/Owner  
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Yields 8 Servings

- 4 ea Goat Crottin Cheese 3 oz.
- 3 heads Belgium Endive
- 2 Tbsp Tarragon
- 2 Tbsp Honey
- ½ cup Banyuls Vinegar or Sherry Vinegar
- 1 ½ cups Olive Oil
- Salt and Pepper
- 4 Pears, firm but ripe
- 2 ea diced Shallots

For the Vinaigrette:

In a large mixing bowl add the shallots, tarragon, honey, banyuls, salt & pepper. Slowly mix in the oil. This is not an emulsified vinaigrette, so if it separates that is fine.

Half the pears and take out the cores. Lightly oil & season with salt & pepper, then grill the pears to get a light char. Slice the pears and place in a salad bowl along with the endive & hazelnuts. Season with vinaigrette, salt & pepper. Portion out the salad on individual chilled plates.

Half the crottin cheese in rounds and place the cut side down in a hot nonstick pan & let caramelize. Remove the pan from the heat & peel the cheese from the pan. One side of the cheese should be slightly firm & cool while one side should be warm, brown & caramelized. Place one piece of cheese on top of each salad & drizzle with a small amount of honey to garnish.



Photo courtesy of Ari Sturr

**Seared Crottin with Grilled Pear Endive  
Hazelnut Salad & Banyuls Vinaigrette**

**BPH-1603 Rectangular Plate PW 16" x 5½" x 1⅛" 1 dz**  
**BWH-1603 Rectangular Plate W 16" x 5½" x 1⅛" 1 dz**



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