Insalata Nostrana —adapted from Chef Cathy Whims, Nostrana, Portland, OR, who adapted it from Locanda Veneta Restaurant, Los Angeles

- 2 large heads of radicchio (the round Verona type)
- ½ cup Parmiggiano Reggiano

Break apart the radicchio into 1 ½ inch pieces and soak in slightly iced water for two hours.

Meanwhile prepare croutons and dressing.

Dressing

- 1 cup extra virgin olive oil
- 3 Tablespoons red wine vinegar
- 2 Tablespoons white wine
- 2 Tablespoons mayonnaise (make your own or use a good quality olive oil-based one)
- 4 anchovies in olive oil, finely chopped
- 2 egg yolks
- 2 cloves garlic, pounded with a pinch of salt in a mortar and pestle, or smashed repeatedly between the blade of your chef's knife and cutting board

Add all ingredients to food processor or blender and process until emulsified. Season with salt and pepper.

Croutons

- 3 cups of cubed (¾-inch) focaccia, flavored with sage, basil or rosemary; or crusty artisan country bread
- 4 Tablespoons unsalted butter (or olive oil ... what I use)
- Up to 1 Tablespoon chopped fresh sage and rosemary

Cathy Whims does hers in the oven, but I put the olive in a large cast-iron skillet, then add the bread cubes, stirring them around till they are well toasted. Then I add the herbs.

Drain radicchio, spin well in salad spinner and place in large salad bowl.

Toss with dressing to coat well, add croutons, then shower generously with finely grated fresh Parmiggiano.