

Roasted Pancetta Wrapped Radicchio

4 servings

Radicchio

- 3 heads radicchio
- 3 tbsp kosher salt
- extra-virgin olive oil
- 12-18 slices of pancetta

Vinaigrette

- 1 tbsp balsamic vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard
- 1 tsp fresh thyme, chopped
- 1 tsp kosher salt
- freshly ground black pepper
- ¼ cup extra-virgin olive oil

For the radicchio: position a rack in the center of the oven and preheat to 450°F. Trim the base of each radicchio head, leaving the core intact, and remove any damaged or brown outer leaves. Quarter each head lengthwise through the core (if heads are large, cut them into 6 wedges). Stir the salt into a bowl of cold water until dissolved, add the radicchio wedges and weight them with a small plate to keep them submerged. Soak for 10 minutes; drain and pat dry with paper towels. (This mellows the radicchio's bitterness.)

Lightly brush a roasting pan with olive oil. Wrap a slice of pancetta over the peak of each radicchio wedge and secure it with a toothpick. Place the radicchio in the pan and roast without turning until the pancetta is crisp and the radicchio soft, about 25 minutes.

Meanwhile, for the vinaigrette: whisk the vinegar, honey, mustard, thyme, salt and pepper to taste in a bowl. To make a smooth and slightly thick vinaigrette, slowly whisk in the oil, starting with a few drops, then adding the rest in a steady stream.

Arrange the radicchio on a serving platter; remove the toothpicks. If serving immediately, drizzle some of the vinaigrette over and pass the remainder. If serving later at room temperature, add vinaigrette just before serving.