



APPETIZER/VEGETABLE	
Radicchio grigliato	
Grilled Radicchio	
Grilled Radicchio with Olive Oil and Sea Salt	Serves 4
INGREDIENTS:	
<ul style="list-style-type: none"> • 2 heads of Radicchio • 2 tablespoons EVOO (Extra Virgin Olive Oil) • Salt and pepper • 50 g shaved Parmigiano Reggiano cheese (optional) • 4 teaspoons of balsamic vinegar (optional) 	
PREPARATION	
<p>Quarter the radicchio heads lengthwise, leaving the cores intact. Brush the cut sides generously with some of the olive oil, and season with salt and pepper. Prepare a medium-hot fire in a grill or use a George Foreman grill. Place the radicchio, cut sides down, on the grill and cook, turning frequently, until browned and tender when pierced at the core with a knife, 8 to 12 minutes total. (Close the lid if using a gas grill.) Option with vinegar: transfer the radicchio to a platter and drizzle each piece with about 1/2 tsp. olive oil and 1/2 tsp. vinegar. Season with additional salt and pepper, if desired. Option with Parmigiano Reggiano: Transfer the radicchio to a platter and drizzle each piece with about ½ tsp. olive oil and grated Parmigiano Reggiano. Season with additional pepper, if desired.</p>	
	

