

# Insalata Nostrana

Recipe by Cathy Whims, Chef and Owner of Nostrana

Serves 6 | 20 minutes prep + 2 hour soak + 15 minutes cook time

Already an icon when she opened Nostrana in 2005, James Beard Award-winning chef Cathy Whims remains “Portland’s doyenne of Italian cooking.” One reason (among many): the eponymous Insalata Nostrana, a modern classic that nods both to the classic Caesar and the iconic chicories of Italy while remaining firmly rooted in locavore agricultural traditions. It’s creamy & crunchy, tangy & deeply umami; a study in contrasts so successful that even now, nearly 20 years after its debut, it remains a “must-order” dish for anyone dining at Nostrana.

**2 small or 1 large head  
radicchio**

**Ice**

**3 cups focaccia, cubed**

**4 tablespoon butter**

**1 tablespoon sage, chopped**

**1 tablespoon rosemary,  
chopped**

**2 cloves garlic**

**3 tablespoons red wine vinegar**

**3 tablespoons white wine  
(real wine! wa-hoo!)**

**2 tablespoons mayo**

**4-5 anchovies**

**1 cup olive oil**

**Parmesan, to taste**

**Step 1** Preheat the oven to 375°.

**Step 2** Chop the radicchio and place into an ice water bath (soaking tempers radicchio’s notoriously bitter bite). After 2 hours, use a salad spinner to drain and spin dry.

**Step 3** Toast the cubed focaccia in the oven on a sheet tray for 15 minutes. While it’s toasting, melt the butter in a skillet with the sage and rosemary. When the croutons are fully toasted (they should be completely dried out), toss them with the herby butter mix.

**Step 4** To make the dressing, add the garlic, vinegar, white wine, mayo, anchovies, and olive oil to a food processor and run until fully blended.

**Step 5** To finish, toss the radicchio, croutons and several spoonfuls of dressing in a large bowl. Dress the salad to your preference; you will likely have leftover dressing. Shower the salad with freshly grated parmesan and enjoy!