

# KALE, APPLE & PECORINO SALAD WITH CRISPY PROSCIUTTO AND BALSAMIC CREMA

By Judy Kim | Yield: 4 servings

There are two salads during my travels that stand out, one was a warm lardon salad from a tiny village in France and the other is a savory kale salad in Venice Beach, CA called [Gjelina](#) (aka my favorite LA restaurant). Their effortless rustic Italian food inspires me every visit. This recipe is my year round version of their seasonal kale salad.

## INGREDIENTS

4 ounces thinly sliced prosciutto  
1 pound kale, ribs removed and finely chopped  
Extra-virgin olive oil  
1 tablespoon lemon juice  
1 teaspoon lemon zest  
Flaky sea salt  
Coarse cracked black pepper  
½ cup freshly shaved Pecorino-Romano  
1 large gala apple, cored and thinly sliced  
¼ cup finely grated Pecorino-Romano  
Balsamic crema

## DIRECTIONS

1. Preheat oven to 375°F. Line sheet pan with parchment paper and spread prosciutto in a single layer. Bake until crisp, about 15 to 20 minutes. Watch carefully as it can burn. Set aside to cool.
2. In a large bowl, massage kale with 1 tablespoon olive oil and lemon juice using your hands. Season with lemon zest, 1 teaspoon flaky sea salt and 1/2 teaspoon coarsely cracked black pepper.
3. Using a vegetable peeler, shave Pecorino-Romano over the bowl and gently fold in cheese and apples with the kale.
4. Transfer salad to a serving platter. Gently crumble the crispy prosciutto on top. Finish with coarse cracked black pepper, shower of finely grated Pecorino and drizzle with sweet balsamic crema.

Note: Balsamic crema is found at Italian specialty stores. You can substitute it with good quality balsamic vinegar or create balsamic crema by reducing balsamic vinegar in a saucepan on med-low heat, stirring until reduced by half and cooled)