

## Salade Estivale 1

Henri de Hahn

Makes 2 servings

Time 15 minutes

Salad dressing

- 3 Tbs mayonnaise
- 3 Tbs Sour Cream
- 1 Tbs olive oil
- ½ Tbs red wine vinegar
- 1 Tbs Maple syrup
- Pinch Kosher salt
- Pinch of freshly ground black pepper

Toasted Baguette  
Pam butter spray

- ½-1 Bibb lettuce
- 2 hard-boiled eggs
- 5-7 shrimp
- 1-2 Tbs of golden raisins
- Kosher salt
- Black pepper
- Chives for flavor and decoration
- Shaved sliced Parmesan Reggiano (thicker rather than thin)
- 1-2 Tablespoons lightly crushed cashew nuts

1. Cut baguette on a diagonal in thick slices. Spray baking pan and set slices on pan and spray on the top of each slice. Cook in oven at 400F. Let cool. Store for up to 6 weeks
2. Mix all salad dressing ingredients in a glass jar and adapt to taste
3. Boil eggs till ready
4. Wash lettuce and plate
5. Cook shrimps till lightly grilled. Season to taste
6. Drizzle salad with dressing
7. Add all other ingredients over salad (chives, Parmesan and cashew nuts)



Photography: Henri T. de Hahn