

Salade Estivale 2

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 of Maple syrup
- Pinch of Kosher salt
- Pinch of freshly ground black pepper

Toasted Baguette

Pam butter spray

- ½-1 head Bibb
- 2 Hard-boiled eggs
- 1 chicken breast grilled and sliced thin
- Kosher salt
- Black pepper
- 2 sweet small peppers (one red and one yellow/orange) thinly sliced
- 2 fresh mozzarella di buffalo, sliced
- Chives or dill for flavor and decoration
- Caraway seeds
- Shaved sliced Parmesan Reggiano (thicker rather than thin)

1. Mix all salad dressing ingredients in a glass jar and adapt with ingredients to taste
2. Boil eggs till ready
3. Wash lettuce and plate
4. Season chicken with salt and pepper and grill. When done, cut and sprinkle with caraway seeds
5. Drizzle salad with dressing accordingly to taste
6. Add all other ingredients over salad



Photography: Henri T. de Hahn