

### Salade Estivale 3

Henri de Hahn

Makes 2 servings

Time 15 minutes

Salad dressing

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

1 baguette  
Pam butter spray

½-1 Head Bibb  
2 Hard-boiled eggs  
1 chicken breast  
2 fresh mozzarella di buffalo sliced  
1-tablespoon honey  
1-tablespoon hoisin sauce  
Kosher salt  
Black pepper  
Chives for flavor and decoration  
Shaved sliced Parmesan Reggiano (thicker rather than thin)

1. Mix all salad dressing ingredients in a glass jar and adapt with ingredients as appropriate
2. Boil eggs till ready and cut each in slices when cooled
3. Wash lettuce and plate lettuce
4. Cut chicken in thin slices. Salt and pepper
5. Mix together honey and hoisin sauce and add chicken thoroughly
6. Cook chicken on medium to high heat till sauce becomes slightly caramelized. Chicken will be done.
7. Drizzle salad with dressing accordingly to taste
8. Add all other ingredients over salad
9. Set chicken last (add toasted sesame seeds if desired)



Photography: Henri T. de Hahn