

Salade Estivale 4

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. of maple syrup
 Pinch of Kosher salt
 Pinch of freshly ground black pepper

½-1 Bib lettuce
2 Hard-boiled eggs
Dill for flavor and decoration (use frozen dill if Fresh is not available)
1 chicken breast
1-1 ½ tablespoon honey
1-1 ½ tablespoon hoisin sauce
2-3 tablespoons crumbled Gorgonzola cheese
1-2 thinly shaved radishes
1 tomato sliced or diced
½ tbsp. cardamom seeds
3 strawberries
1-2 toasted almond slivers or crumbled cashew nuts

Toasted Baguette

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
3. Wash lettuce and plate
4. Cut chicken in thin slices. Salt and pepper
5. Mix together honey and hoisin sauce in a separate bowl and mix chicken thoroughly
6. Cook chicken on medium to high heat till sauce becomes slightly caramelized and chicken will be done. Be careful to not burn sauce!
7. Thinly slice strawberries
8. Drizzle salad with dressing
9. Add all other ingredients over salad
10. Add nuts (almond slivers or cashew nuts as desired)



Photography: Henri T. de Hahn