

Salade Estivale 5

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 of Kosher salt
- Pinch of freshly ground black pepper



Photography: Henri T. de Hahn

- ½-1 Head Bibb
- 7 small cherry tomatoes cut in half or cherry tomatoes
- Left over risotto
- Chives or dill for flavor and decoration
- 2 sweet small peppers (one red and one yellow/orange) thinly sliced
- 1 carrot grated into slivers
- 5-7 chopped black Kalamata olives
- 4 slices of Prosciutto
- 1-2 thinly sliced radishes
- Toasted almond slivers

Toasted Baguette

Pam butter spray

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. Drizzle salad with salad dressing
5. Add all other ingredients over salad