

Salade Estivale 6

Henri de Hahn

Makes 2 servings

Time 15 minutes

Swiss 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



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
Left over risotto balls
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