

SAUCES

A SUMMER SALAD DRESSING

Ingredients (For 6 people)

- 100 g smoked bacon
- 1 shallot
- 1 bunch of chives
- 1/2 red onion
- 20 g whole-grain mustard
- 20 g mild mustard
- 2 dl walnut oil
- 1 dl sherry vinegar
- Salt and pepper

Preparation:

Chop the shallot and the onion. Place them in a frying pan with the finely cut bacon.

Sauté them together over low heat.

For off the excess fat.

Deglaze with the sherry vinegar.

Add the two mustards and stir.

Put into a salad bowl.

Add the vinegar and the walnut oil and adjust the seasoning with salt and pepper.

Finish by sprinkling with finely chopped chives.

Our tip :

Serve this dressing on a pretty lettuce heart mixed with chopped chicory and sliced radishes.

