BEST EVER GREEN SALAD WITH WHITE WINE DRESSING

Equipment

Chopping boards sharp knives
Salad bowls for serving salad spinner

Ingredients:

1 small frisee lettuce 2 baby cos lettuces

2 cups wild rocket leaves 2 handfuls baby green beans, blanched Bunch of chives 1 handful chervil sprigs or soft herbs

1/3 cup white wine (or white wine vinegar)

 $\frac{1}{4}$ cup lemon juice 1 teaspoon honey

3/4 cup extra virgin olive oil

Method

- 1. Remove the outer leaves from the frisee and cos. Wash the inner leaves with the rocket, then spin in a salad spinner or pat dry with a clean tea towel.
- 2. Pick the chervil leaves and place in a serving bowl with lettuce and beans. Hold the bunch of chives over the bowl and use scissors to finely snip $\frac{1}{2}$ the bunch into the bowl.
- 3. In a separate bowl, whisk the wine, lemon juice and honey and season with salt and pepper. Slowly whisk in the oil until you have an emulsified dressing. Toss the salad and dressing together, then garnish with remaining chives and serve.

Recipe by Valli Little, "Faking It", ABC Books 2008 (DELICIOUS magazine)