

Bistro salad

<p>Ingredients</p> <ul style="list-style-type: none">• 1/2 ficelle or baguette, very thinly sliced (see note)• 1/4 cup (60ml) olive oil• 1 butter lettuce, outer leaves removed• 1 frisee (curly endive), outer leaves removed• 1/2 bunch chives, chopped• 1/2 cup flat-leaf parsley leaves• 150g brie• Dressing• 1/4 cup (60ml) extra virgin olive oil• 1 1/2 tbs Champagne vinegar (seenote)• 1 tsp Dijon mustard• 1 tsp honey	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking dish• measuring cups & spoons• baking tray• serving plates
<p>What to do</p> <ol style="list-style-type: none">1. Preheat the oven to 180°C.2. Brush the bread with oil, then place on a baking tray. Bake for 10 minutes or until golden and crisp. Set aside to cool.3. Meanwhile, for the dressing, place all ingredients in a bowl and whisk to combine. Season and set aside.4. Roughly tear butter lettuce and frisee leaves, and place in a large bowl with herbs. Drizzle over dressing, then add croutons and toss	