

Butter Lettuce and Pear Salad with Garlic Chapons

Ingredients	Equipment
<p>½ a bulb of garlic (about 5 cloves) 1 large butter lettuce 1 bread stick, sliced 2 pears 50g fetta</p> <p>2 Tbls red wine vinegar 2 Tbls olive oil 2 Tbls natural yogurt</p>	<p>Knife – bread knife Chopping board Baking tray Mixing bowls Measuring spoons Salad Spinner</p>
<p>METHOD</p> <ol style="list-style-type: none">1. Pre-heat oven to 150 degrees.2. Lightly rub your garlic cloves with oil, wrap in foil and roast on a baking tray for 30 minutes.3. Meanwhile wash and separate the lettuce leaves and spin dry them in the salad spinner. Arrange the leaves on a platter.4. Slice pear into thin wedges and arrange on the salad platter amongst the lettuce leaves.5. When garlic is roasted, remove foil and place it into a small bowl. Mash it slightly with a folk. It will smell amazing.6. Slice baguette into 2 cm slices and smear a little of the roasted garlic paste onto each piece. Bake chapons/ croutons in oven until lightly browned and hard (10 minutes). Be careful not to burn the bread!7. To make the dressing combine all the oil, yogurt, vinegar, salt and pepper in a bowl and whisk.8. Place bread onto the salad platter, drizzle salad with dressing and crumble with fetta cheese. Serve	

