

## **Butter Lettuce Salad with Salmon Mousse and Herb Dressing**

*Live Gourmet*®

### **Chef Camille Schwartz Salad Ingredients**

- 2 Live Gourmet Butter Lettuces
- 3 Belgium endives
- 2 Cluster Tomatoes
- 1 European Cucumber
- 1bu. North Shore Fine Leaf Chives
- 2 hard-boiled eggs (finely chopped)
- 3 large oranges

### **Salad Dressing Ingredients**

(Mix well the following ingredients)

- 8 oz. salad oil
- 3 oz. balsamic vinegar
- 2 oz. salt
- 2 oz. black ground pepper
- 2 tsp. dry basil
- 3 tsp. dry oregano
- ½ tsp. paprika

### **Preparation**

One 12-oz. fresh salmon filet cut into pieces (large dice), poached in water with salt and lemon. After poaching strain and place in cold water for several minutes to avoid overcooking.

- 2 tbsp. mayonnaise
- Juice from ½ lemon
- 1/3 tsp. paprika
- 4 sprigs of North Shore Fern Leaf Dill
- Salt & Pepper

Note the Salmon Mousse can be prepared one day in advance.

### **Salmon Mousse Preparation**

Put the salmon, mayonnaise, lemon juice, paprika, dill, 3 pinches of salt and 2 pinches of pepper in a food processor. Blend well into a smooth puree then taste and adjust seasonings to taste. Transfer to a small container and keep cold until use.

### **Salad Preparation**

Clean and wash the butter lettuce and let dry. Meanwhile, using a sharp chef's knife, trim off the skin and white part of the orange and then cut into nice wedges. Cut the butter lettuce into small strips and divide equally and place in the center of four serving plates. Cut the tomatoes into sixteen equal wedges and place a wedge on each quarter of the plate. Place an orange wedge between the tomato wedges creating a circle around the lettuce strips.

Clean the endive and find 16 equal sized endive leaves. Using a pastry bag fitted with a star tip pipe the salmon mousse along the center of each endive leaf. Place four mousse filled endive leaves at right angles aligned with the tomato wedges atop the mounded butter lettuce strips. Make sixteen thin slices of cucumber and slide under each orange wedge. Reserve sixteen chive shoots and finely chop the remaining chives and sprinkle them onto the rims of each plate for decoration. Affix a chive shoot in the center of each mousse filled endive. To finish sprinkle finely chopped hard boiled eggs atop the salad and pour a generous amount of the herb dressing over each salad.