

KOHLER FOOD & WINE

CRENN SALAD

Dominique Crenn

Yields: 4-8 servings

MAYONNAISE BASE

Yield: 1½ cups

2 each egg yolk

½ tablespoon Dijon mustard

1 cup grape-seed oil

Salt to taste

Lemon juice to taste

½ tablespoon sherry vinegar

Emulsify the egg yolks with the mustard and the salt, slowly adding the grape-seed oil. Finish with the vinegar, season with salt and lemon juice.

BLACK GARLIC MAYONNAISE

Yield: ½ cup

½ cup mayonnaise base

¼ cup black garlic

Blend black garlic in a blender with a small amount of water until smooth. Pass through tamis. Combine blended black garlic with mayonnaise base.

MISO MAYONNAISE

Yield: ½ cup

½ cup mayonnaise base

2 tablespoons miso

Pinch Espelette pepper

Blend the miso in a blender with a small amount of water until smooth. Pass through a tamis. Mix all ingredients together.

PICKLED RED ONION

Yield: ½ cup

½ cup red onion, brunoise

¾ cup sherry vinegar

Salt to taste

Marinate the red onion brunoise in sherry vinegar and salt. If you have a vacuum sealer, you may combine the ingredients in a vacuum bag and compress the onions.

FRIED SHALLOTS & GARLIC

Yield: 1 cup

1 cup garlic, peeled

1 cup shallots, peeled

Thinly slice shallots and garlic on a mandoline. Fry shallots in batches in 150°C oil, bring up slowly, stirring continuously. Fry until blonde and crispy. Strain, season with salt. Fry garlic until just blonde using the same process. Strain and season with salt.

TO FINISH

8 cups lettuce leaves (chicory, frisée, and mixed greens)

½ cup miso mayonnaise

½ cup black garlic mayonnaise

½ cup fried garlic

½ cup fried shallots

3 tablespoons pickled onion

Lemon juice to taste

Fleur de sel to taste

Char the chicory leaves by grilling. Mix with the other lettuce leaves.

Drizzle the two mayos at a 45° angle. Sprinkle half of the fried shallots and garlic along with the pickled red onion.

Add the salad to the plate and garnish with the remaining fried shallots and garlic.