

Maxima Salad

Serves 4

Ingredients

For the salad

Various kinds of lettuce such as lambs lettuce, chicory (but not too much, due to its bitter taste), watercress (cresson), curly endive, butterhead lettuce, spring onion or a shallot.

Add any nuts, tomatoes, olives or other greens you enjoy in a salad.

For the vinaigrette

Olive oil, organic vinegar, Maastricht herb mustard or other grain mustard, pepper and salt, spring onion or a shallot.

Method

For the vinaigrette

Mix the oil (2/3 to 4/5 to taste) and vinegar (1/5 to 1/3 to taste) and mix it to a smooth consistency with a whisk. Add the mustard and finely chopped shallot and beat once more. Make the vinaigrette first and then start the salad.

For the salad

Wash the lettuce and put aside

Add the dressing

Beautify the plate

Add some baguette fried in olive oil and garlic (as croutons or as 'soldiers')

The important thing to remember with this salad is to use lots of different ingredients that have been chosen with taste and love ;-)

Enjoy your chic meal.

l'équipe Sjiek

Café Sjiek

Fondé en 1982

www.cafesjiek.nl / info@cafesjiek.nl / [@cafesjiek](https://www.instagram.com/cafesjiek)