

GEM LETTUCES WITH CREAMY CHEVRE DRESSING

LITTLE GEM AND/OR BUTTER LETTUCES

1/2 LEMON

1/2 CUP OF CREAMY CHEVRE SUCH AS MONTRACHET

HIGH-QUALITY VIRGIN OLIVE OIL

FRESH HERBS SUCH AS CHIVES, CHERVIL, TARRAGON, DILL, AND MINT

TRIM LETTUCES AND WASH OFF GRIT IN A SINK FULL OF COLD WATER.

DRAIN AND SPIN DRY IN A LETTUCE DRYER.

LAY LETTUCES ON A TEA TOWEL, ROLL GENTLY AND REFRIGERATE UNTIL SERVING TIME.

PUT A HEALTHY PINCH OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN THE BOTTOM OF YOUR SALAD BOWL.

SQUEEZE IN THE JUICE OF 1/2 LEMON AND WHISK TO DISSOLVE.

ADD THE CHEVRE, WHICH SHOULD BE AT ROOM TEMPERATURE, TO THE BOWL. CRUMBLE WITH A FORK.

WHISK IN ABOUT 1/2 OF OLIVE OIL.

WHEN READY TO SERVE, ADD THE LETTUCES TO THE BOWL. CHOP THE HERBS AND TOSS WITH THE LETTUCES. ADD MORE OLIVE OIL AS NEEDED. THE DRESSING SHOULD BARELY COAT THE LETTUCES.

SERVES 4