

Salade Mimosa

For 12 people

½ cup Dijon mustard

1 ½ teaspoon salt

½ cup Champagne vinegar

2 finely chopped shallots

1 cup olive oil

4 heads butter lettuce

4 large hardboiled eggs, chopped finely

In a glass bowl, whisk together the mustard, salt, pepper, vinegar, and shallot. Drizzle the olive oil over in a slow, thin stream, whisking all the time until the dressing is emulsified. In a large bowl, combine the lettuce with enough dressing to coat generously. Place a mound of the salad on each of the chilled plates and garnish with some of the diced egg.