

CRUDITÉS SALAD

Mushrooms à la Grecque

Place oil, wine, onion, garlic, bay leaf, thyme and basil in a non-aluminium pan, add water and bring to the boil. Reduce the heat, cover and simmer for 10 minutes; then add mushrooms and simmer for a further 10 minutes, stirring occasionally. Lift out the mushroom with a slotted spoon and place them in a bowl. Boil the cooking liquid rapidly until about 1 cup remains; remove the bay leaf, add lemon juice and season to taste. Pour the liquid over the mushrooms and leave to cool.

85 ml extra-virgin olive oil
60 ml wine
1 small onion, finely chopped
2 garlic cloves, finely chopped
1 bay leaf
pinch of dried thyme
pinch of dried basil
250 ml water
500 g button mushrooms
10 ml lemon juice
salt, pepper and sugar to taste

Pea purée

Bring a pot of water to the boil, and cook thawed peas for 1 minute. Drain and, while the peas are still hot, process in a blender with crème fraîche. If the purée is too thick, add a little bit of the water that you boiled the peas in. Season to taste.

250 g frozen peas, thawed
30 ml crème fraîche
salt to taste

To serve

Arrange fennel, asparagus, celery, broccoli, peas and as many mushrooms as you like on a serving plate. Add a few dots of pea purée and top the salad with goat's milk cheese and dried fennel chips.

1 fennel bulb, thinly sliced
2 asparagus spears, thinly sliced
1 celery stick, thinly sliced
100 g broccoli, thinly sliced
100 g fresh peas
mushrooms à la Grecque
pea purée
100 g goat's milk cheese

Serves 2

