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Salt Grill P&O Cruise Liners



FIG & BLUE CHEESE SALAD

Serves 4

Ingredients

- 2 witlof, cut in half lengthwise
- 1 bunch (60g/ 2 oz) chives
- 2 sticks celery
- 1 punnet (90g/ 3 oz) watercress
- 1 cup (30g/ 1 oz) white celery leaves
- 2 fresh figs
- 160 g (5 oz) blue cheese (e.g. Stilton)

Dressing

- 3 figs
- ½ tbsp butter
- 2 egg yolks
- 50 ml (1 2/3 fl oz) red wine vinegar
- 50 ml (1 2/3 fl oz) hazelnut oil
- 50 ml (1 2/3 fl oz) extra - virgin olive oil

To make the dressing

- Preheat oven to 180 C. Slit the tops of 3 figs and stuffed with butter.
- Wrap figs in oil and bake in oven for 10 minutes. Meanwhile whisk egg yolks and vinegar together until the mixture starts to thicken.
- Combine oils and slowly whisk oils into the yolks. Peel the figs, discard skin, roughly chop the flesh and add it to the dressing.
- Chop the stalks of the witlof and chop chives into 2-3 cm lengths.
- Chop the celery in 4 mm thick slices on an angle.
- Mix all these together in a bowl with the watercress and celery leaves and gently toss through 2 tablespoons of the dressing.

To serve

- Break the figs, allowing half per person on each entrée plate.
- Using both hands delicately arrange salad on top of the fig, then crumble a quarter of the cheese on each plate and drizzle remaining dressing over the whole salad.

