

GREEK LENTIL AND HAZELNUT SALAD

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SERVES 6 – 10

INGREDIENTS

10 2/3 ounces French Lentils, rinsed in cold water and drained
1 carrot, peeled and cut into 1/4-inch pieces, blanched
2/3 cup stalk celery, cut into 1/4-inch pieces, blanched
1/3 leek, white only, cut into small, diced pieces, blanched
5 1/3 ounces toasted, blanched hazelnuts, skins removed, roughly chopped

FOR THE MUSTARD HAZELNUT VINAIGRETTE:

8 ounces Champagne vinegar
2 ounces spicy brown mustard
1/2 ounce sugar
4 shallots, minced
2 1/2 cups extra virgin olive oil
4 ounces hazelnut oil
1/2 ounce dill, chopped
1/2 ounce parsley, chopped
2 tablespoons chives, minced
Salt, as needed
Pepper, as needed

METHOD

1. Simmer the lentils in water until they are tender, according to package directions. Refresh in cold water and drain well.
2. Combine the lentils, carrot, celery, leek and hazelnuts. Cover and refrigerate until ready to serve.
3. For the dressing, Combine the vinegar, mustard, sugar, and shallots.
4. Whisk in the oils slowly.
5. Add the herbs and season with salt and pepper. Serve immediately, or cover and refrigerate until needed.

6. Up to 4 hours before serving, combine the lentil mixture with the vinaigrette. Serve at room temperature or chilled. Season if needed before serving. This recipe is even better when made a day in advance.
7. Serve on a thick slice of fresh tomato as a salad. For a buffet, serve in a beautiful dish.