

# BOURBONNAISE SALAD



for 4 persons



10 mn



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## Ingredients :

100 g of salad young growth

1 Marmande tomato

Walnut kernels

120 g of confit gizzards

1 slice of Auvergne raw ham

2 or 3 slices of toasted bread

50 g of Bleu d'Auvergne cheese

15 cl of **virgin walnut oil**

4 cl of raspberry vinegar

## Instructions :

1. Mix the virgin walnut oil and raspberry vinegar.
2. Cut the tomato into supremes, mix the salad and tomato, add the vinaigrette.
3. Arrange the composed salade in the center of a plate, add the walnut kernels, confit gizzards and thinly sliced ham.
4. Spread some Bleu d'Auvergne cheese on the toasts and gratinate for a few moments in the oven.
5. Finish by adding a drizzle of virgin walnut oil over the salad.