

Authentic Salade Landaise

Serves 2 :

Preparation and cooking time : 25 minutes

Ingredients:

- 1 lettuce
- 2 tomatoes
- bacon
- gizzards ('gésiers de canard confits')
- 150g goose liver ('foie gras')
- pignons de pin
- 4 small pieces of bread
- oil
- wine vinegar
- mustard
- Salt and pepper

In a small terrine, mix 2 teaspoons of mustard with oil, wine vinegar, salt, pepper and mix well (save this dressing for the last moment).

Clean, rinse and mince the salad, arrange it on the plates like if you want to make a nest.

Rinse and cut the tomatoes in 4 pieces, lay them in a circle on the edge of each plate.

Re-heat the gizzards gently. Be aware that they produce a lot of fat. Get rid of the grease while they are heating. Keep them warm.

Brown the bacon in a skillet. When it is grilled, add a light amount of wine vinegar to deglaze the pan and give more taste to the bacon. Keep it warm.

Grill the bread, etaler the goose liver ('foie gras').

Finally, distribute all these ingredients on the salad and add the dressing.

Recommended wine with this dish:

- A salade landaise goes very well with a white wine like a Sauternes, but you can also enjoy this dish with a red wine.