

# Lettuce wedges with buttermilk dressing

*My secret weapon here is the crunchy, super-savoury breadcrumb topping. Yeast flakes might sound odd if you've never cooked with them before, but they bring an amazing umami flavour to this springtime salad.*

**Serves** 4

**Prepare** 10 minutes

**Cook** 10 minutes

- 3 tbsp panko breadcrumbs
- 1 tbsp nutritional yeast flakes
- ¼ tsp garlic granules
- 25ml sunflower oil
- 2 gem lettuces, quartered lengthways

## DRESSING

- 75ml buttermilk
- 75ml crème fraîche
- 1½ tsp white condiment (we used Belazu)
- 1½ tbsp olive oil

**1** To make the dressing, in a bowl, whisk all the ingredients together, then season; chill until ready to use.

**2** For the topping, in a bowl, mix the panko, yeast flakes and garlic granules. Heat the oil in a frying pan, add the panko mixture and cook for 5-8 minutes, until golden brown and crispy, keeping the pan moving so it cooks evenly. Spoon onto a kitchen-paper-lined plate. To serve, arrange the lettuce quarters on a platter, generously drizzle with the dressing and finish with the topping.

**V Per serving** 1093kJ/263kcal/19g fat/6.7g saturated fat/17g carbs/5.8g sugars/2.1g fibre/4.7g protein/0.7g salt