

## Warm little gem salad with ranch dressing

*The difference in texture that comes with braising little gem is quite remarkable – once softened through gentle heat, it takes on a wonderful velvety quality.*

**Serves 4**

**Prepare** 25 minutes

**Cook** 15 minutes

- 4 little gem lettuces, ends trimmed, cut in ½ lengthways
- 2 tbsp extra virgin olive oil
- 50g unsalted butter
- 2 cloves garlic, crushed
- 300ml chicken stock
- Few sprigs thyme
- Pinch chilli flakes
- ½ lemon, juice
- ½ x 100g pack Cheese & Shallot Croutons

### RANCH DRESSING

- 2 egg yolks
- 1 small clove garlic, crushed
- 1 tsp mustard powder
- ½-1 lemon, juice
- 180ml extra virgin olive oil
- ¼ x 20g pack tarragon, leaves finely chopped
- ¼ x 25g pack flat leaf parsley, leaves finely chopped
- 1 tbsp crème fraîche

**1** For the dressing, put the egg yolks in a food processor with the garlic, mustard powder, the juice of ½ a lemon and a pinch of salt. Turn on the processor, then pour in the oil in a very slow, steady trickle until combined. Spoon into a bowl, then stir in the herbs and crème fraîche. Season, adding more lemon juice if needed. Cover and set aside in the fridge.

**2** In a large bowl, toss the little gem halves in the oil and season. Gently heat a lidded heavy-based pan, then add the butter. Arrange the lettuce halves in the pan, cut-side down, and fry over a medium-high heat until golden (4-6 minutes). Reduce the heat to medium, add the garlic and cook for a further 1 minute. Pour in the stock, thyme and chilli flakes, cover with a lid (or baking tray) and simmer for 2 minutes. Uncover, add the lemon juice, then simmer to reduce the stock until almost completely evaporated (about 5 minutes). Transfer the braised lettuce to a serving dish, spoon over the reduced stock, scatter over the croutons and dollop with the ranch dressing.

**Per serving** 839kJ/689kcal/70g fat/17.1g saturated fat/10g carbs/1.3g sugars/1.4g fibre/4.4g protein/1.4g salt »

