

# Gruyère, Ham and Mushroom Salad with Creamed Mustard Dressing

Serves 4

## Ingredients

### *For the salad*

2 Chicory, outer leaves removed, cut in half length ways, and again into 2cm pieces  
100g Frissee lettuce, prepared  
100g Lambs lettuce, prepared  
300g Ham cut into strips  
100g Gruyere cheese, sliced and cut into strips  
200g Mushrooms, firm, fresh, button, sliced 2 – 3mm  
1 tbsp Chives, chopped

### *For the dressing*

1 tbsp Mustard, Dijon  
5 Tbsp Cream, whipping  
1 Tbsp White wine vinegar  
5 Tbsp Grapeseed oil or extra virgin olive oil  
2 pinches Sea salt  
2 pinches Pepper, black, freshly ground

1. Whisk in the cream into the Dijon mustard, add the white wine vinegar and whisk in 5 tbsp grapeseed oil. Season to taste with salt and pepper. Reserve.
2. Mix all the ingredients of the salad together and finish the dish with chopped chives. Serve in a large bowl.

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